

Holiday **COOKIES**

bake FROM SCRATCH™

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**Exclusive
Recipes from
All-Star Bakers**

**How to
Arrange a
Stellar
Cookie Box**

**Festive
Flavors:
Gingerbread,
Eggnog, and
More!**

BAKE FROM SCRATCH SPECIAL ISSUE

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The background of the image is a light-colored surface, possibly a baking sheet or parchment paper, covered with a fine dusting of white powdered sugar. Scattered across this surface are several round, scalloped-edge cookies. Some cookies are plain, while others have a small, five-pointed star-shaped hole in the center. The cookies are filled with a vibrant red jam, which is visible through the star-shaped cutouts. The text "bake" is written in a large, bold, red, lowercase sans-serif font, centered horizontally. Below it, the words "FROM SCRATCH" are written in a smaller, red, uppercase sans-serif font, followed by a trademark symbol (TM).

bake

FROM SCRATCH™



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bake

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“Look for  next to the yields in recipes throughout the issue. We marked cookies that work best for mailing so you can send love in the form of treats baked from scratch to loved ones, no matter where they are.”



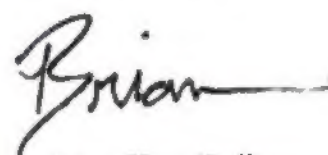
THE HOLIDAYS MEAN ONE THING TO ME: ALL COOKIES, ALL THE TIME.

I'm opening up our cookie extravaganza with a holiday cookie that packs all of my favorite things: brandy-soaked apricots, crunchy Swedish pearl sugar, and tangy crème fraîche. Then it's off to the races, bakers. This issue is loaded with FOMO (fear of missing out) cookies, the perfect moniker for each cookie recipe because choosing just one cookie experience is impossible! Erin Clarkson (of the blog *Cloudy Kitchen*) helped me coin that phrase. She continues her hot streak of inspiration by creating a mind-blowing cookie box, our cover star and the soon-to-be star of your next cookie swap! I could not stop eating her Salted Caramel Snickerdoodles (page 37) and you won't be able to either.

The incredible thing about this issue is that it's not just packed with FOMO cookies. It's also stacked with bakers who are changing the industry. We brought on Sarah Kieffer to create a holiday version of her sensational Pan-Banging Cookies heard 'round the internet. Now we have our own exclusive Pan-Banging Molasses Espresso Cookies with Chocolate (page 29) to brag about. We also checked back in with Edd Kimber, our contributing editor, who whipped up an epic brownie crinkle cookie with a black cocoa twist. And then there's Rebecca Firth, my Chinese five-spice guru, offering up more Asian-inspired treats that'll change your holiday cookie game forever. These people aren't just world-class bakers; they're the kind of people you'd want to gab it up with over cocktails. In other words, they're the bakers you'd want to share your holiday baking with.

Even if you came just for a new collection of traditional cookies, you won't be disappointed. We're offering so many angles on gingerbread, I don't even know where to start. Five-Spice Gingerbread Cookies (page 22) from Rebecca; Molasses, Ginger, and Cardamom Spice Cookies (page 29) from Edd; Browned Butter Gingerbread Lace Cookies (page 38) from Thalia Ho . . . I'll just have to take it one cookie swap at a time.

Happy Baking,


Brian Hart Hoffman
Editor-in-Chief

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for daily baking
inspiration.



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CRÈME FRAÎCHE APRICOT COOKIES

Makes about 24

Every December, I kick off my holiday baking with this recipe. It fuses quite a few of my favorite things: warm and golden brandy, jewel-like dried apricots, crunchy pearl sugar, and a dose of silky, tangy crème fraîche.

- $\frac{3}{4}$ cup (85 grams) diced dried apricots
- $\frac{1}{2}$ cup (120 grams) brandy
- $\frac{1}{4}$ cup (76 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- 2 large egg yolks (37 grams)
- 1 large egg (50 grams)
- $\frac{1}{2}$ cup (120 grams) crème fraîche
- $2\frac{1}{2}$ cups (313 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (2.5 grams) baking powder
- $\frac{1}{4}$ teaspoon (1.25 grams) baking soda
- $\frac{1}{4}$ teaspoon kosher salt
- 1 cup (200 grams) pearl sugar*

1. In a small saucepan, bring dried apricots and brandy just to a boil. Reduce heat, and simmer, stirring occasionally, until almost all liquid is evaporated, 8 to 10 minutes. Remove from heat, and let cool completely.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed just until combined, 1 to 2 minutes. Beat in egg yolks and egg. Add crème fraîche, beating until combined.

3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined.

Gently stir in cooled apricots. (Dough will be sticky.) Refrigerate for 30 minutes.

4. Preheat oven to 350°F (180°C). Line 3 rimmed baking sheets with parchment paper.

5. Place pearl sugar in a small bowl. Using a $1\frac{1}{2}$ -tablespoon scoop, scoop dough, and roll into balls. (If dough is sticky, you can dampen your hands with water to roll into balls.) Roll balls in pearl sugar, and place 2 inches apart on prepared pans. Flatten slightly with the palm of your hand.

6. Bake, one batch at a time, until cookies are set but not browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

**I used Lars Own Swedish Pearl Sugar. *



WHO'S WHO

MEET THE EXTRAORDINARY BAKING BLOGGERS, COOKBOOK AUTHORS, AND COOKIE PROS BEHIND THIS SPECIAL ISSUE, AND SEE WHICH RECIPES THEY RECOMMEND AS MUST-BAKES



*Sarah
Brunella*

Fragole e Limone

Sarah Brunella is a woman of many nations and culinary influences. Swiss-born from an Italian mother and a Swiss/French father, she now lives between Switzerland and northern Italy. She created the blog *Fragola e Limone* as a way to share her ever-expanding collection of recipes that represent her multicultural tastes. Her Italian heritage comes through in most of her recipes, and it acts as a flavorful inspiration for her Ciambelline al Vino cookies.

BAKER'S PICK: "One bite of the Ciambelline al Vino (page 83) is enough to jump into the rich history of Roman food culture (and my childhood memories)."

FOLLOW: fragolelimone.com | [@sarah_fel](https://www.instagram.com/sarah_fel)



*Laura
Kasavan*

Tutti Dolci

Laura Kasavan is the baker, writer, and photographer behind *Tutti Dolci*, a baking and desserts blog featuring sweet recipes for both everyday and special occasions, with a particular expertise in crisp, crumbly shortbread. Based in California, Laura loves to bake with the bounty of local produce, with Meyer lemons and farm stand berries among her favorite ingredients.



BAKER'S PICK: "Cranberry Streusel Bars (page 99)! They're bright and festive, and I can never resist the buttery golden crumbs."

FOLLOW: tutti-dolci.com | [@tutti_dolci](https://www.instagram.com/tutti_dolci)

Erin Clarkson

Cloudy Kitchen

Erin Clarkson is a blogger based in Brooklyn, New York, but originally from New Zealand. A geologist by trade, she started *Cloudy Kitchen* as a way to share recipes from home and combat homesickness. Her blog has since grown to encompass a wide range of baking and sweets, from intricately latticed pies to multilayer cakes. Erin's the crafty genius behind our cookie box cover star, and she's offering up her step-by-step techniques and tips so that bakers can create their own version at home (page 15).

BAKER'S PICK: "Make the Salted Caramel Snickerdoodles (page 37)—they're relatively quick and easy but also look super fancy!"

FOLLOW: cloudykitchen.com | [@cloudykitchen](https://www.instagram.com/cloudykitchen)





Zoë François

Zoë Bakes

Zoë François is the co-author of the best-selling cookbook series *Artisan Bread in Five Minutes a Day*. The latest book in the series, *Holiday and Celebration Breads in Five Minutes a Day*, comes out in November. Zoë shares her love of pastry on her website and Instagram, where she shares tricks of the trade and video tutorials, helping home cooks overcome their fear of baking. Zoë also offers long-form baking classes through *craftsy.com*. One of Zoë's baking career highlights was being invited to Ina Garten's house for a cookie swap.

BAKER'S PICK: "Chestnut and Honey Madeleines (page 91) are always a winner and my husband's favorite cookies. I've baked them every year for the 30 years we've been married!"

FOLLOW: zoebakes.com | [@zoebakes](https://www.instagram.com/zoebakes)



Edd Kimber

The Boy Who Bakes

Edd Kimber is a baker, food writer, and author of three cookbooks, including *The Boy Who Bakes* and *Patisserie Made Simple*. He's a *Bake from Scratch* contributing editor and was guest editor of the 2017 *British Baking* issue. Edd grew up in a house where baking was a regular occurrence—his first memory is standing on a stool in the kitchen helping his mum make mince pies. After entering and winning the first season of *The Great British Bake Off*, he jumped at the chance to follow his passion for baking. Edd brings his signature British flair to our issue, blending his cherished recipe for mincemeat with American Oreo sandwich cookies and introducing us to the dulce de leche magic of *alfajores* (page 89).

BAKER'S PICK: "Nothing says Christmas more to me than warm spices, so my Molasses, Ginger, and Cardamom Spice Cookies (page 29) are my must-bake."

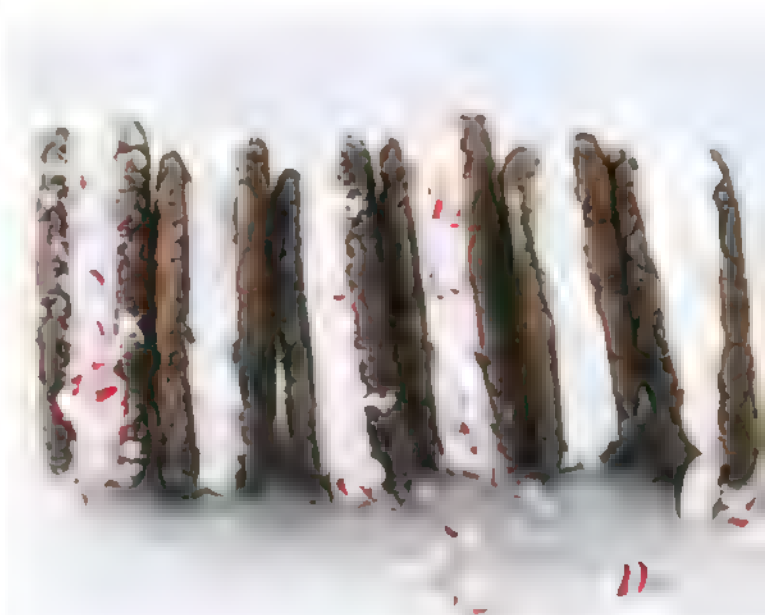
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Sarah Kieffer

The Vanilla Bean Blog

Sarah Kieffer, founder of *The Vanilla Bean Blog*, is a self-taught baker who has worked in professional bakeries and made the decision to become a home baker after her two children were born. When she's not baking and banging out a new batch of her famous Pan-Banging Cookies, she enjoys reading and rereading her favorite books and drinking too much coffee. Her first cookbook, *The Vanilla Bean Baking Book* (Avery/Penguin Canada), was published in 2016.



BAKER'S PICK: "The Hot Chocolate Sandwich Cookies (page 67). I love meringue, especially when it's sandwiched between two brownie cookies and sprinkled with crushed peppermint candies."

FOLLOW: thevanillabeanblog.com
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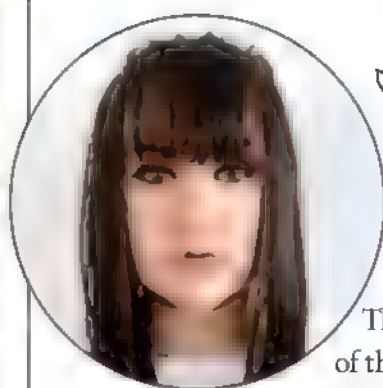
Joshua Weissman

Slim Palate

Joshua Weissman is a cookbook author, professional cook, and online content producer. At age 17, he published his first cookbook after losing more than 100 pounds. Now, at 22, he currently works as lead cook in one of the best restaurants in America and produces online food and recipe content on his website, YouTube channel, and social media accounts. Joshua hopes to share what he's learned with others, inspiring people to gain more interest in cooking.

BAKER'S PICK: "Imagine biting into a rich and lightly salted buttery cookie, with a nicely balanced sweetness that hits all the right holiday cookie notes. To me, that cookie is my Salted Vanilla Bean Sugar Cookies recipe (page 39)."

FOLLOW: slimpalate.com | [@joshuaweissman](https://twitter.com/joshuaweissman)



Thalia Ho

Butter and Brioche

Thalia Ho is the creator of the award-winning food blog *Butter and Brioche*. She is known for her inspired flavor combinations, decadent recipes, and poetic prose. She believes in the power of sugar; in the peace that comes from slowing down, softening, and stirring batter; and in the therapeutic act of baking as a means to heal. Thalia currently resides in Australia but travels the world often in pursuit of sweetness.



BAKER'S PICK: "The Frosted Cappuccino Cookie Bars (page 100). I bake them for the slightly salted Cappuccino Frosting alone."

FOLLOW: butterandbrioche.com | [@thaliaho](https://twitter.com/thaliaho)

Rebecca Firth

DisplacedHousewife

Rebecca Firth is a food writer, a photographer, and the creator of the blog *DisplacedHousewife*. Her first cookbook, *The Cookie Book*, released in September 2018. After spending many years in China, Rebecca moved to Santa Ynez Valley, California, bringing her family and new love of Chinese five-spice to the West Coast.

BAKER'S PICK: "Go for the Spiced Chinese Almond Cookies (page 78). Instead of the crispy restaurant version, I went for a soft, chewy, perfectly spiced almond cookie that's super easy to make at home."

FOLLOW: displacedhousewife.com | [@displacedhousewife](https://twitter.com/displacedhousewife)





Becky Sue Wilberding

Baking the Goods

After years spent hunched over a computer pushing pixels, Becky Sue Wilberding created her blog, *Baking the Goods*. It's full of approachable recipes, vivid food photography, and relatable stories for hungry eyes and bellies. She's a self-taught baker and photographer from the Pacific Northwest who captures every step in obsessive detail and with mouthwatering visuals. Becky Sue aims to punch her readers in the taste buds and inspire them to make her recipes part of their own little life adventures.

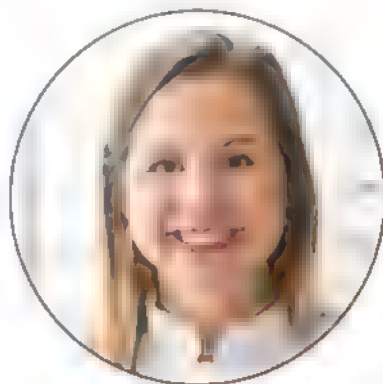
BAKER'S PICK: "These Cardamom-Spiced Cookie Bars with Eggnog Cream Cheese Frosting (page 100) will convert even the most devout eggnog haters into 'nogheads in a single soft and spicy bite."

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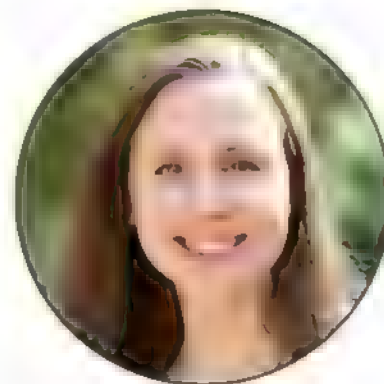
TEST KITCHEN



Elizabeth Stringer

For Elizabeth Stringer, the fascination with food started at an early age. When she was 8 years old, she entered and won her first baking contest. By the time Elizabeth was a teenager, she was decorating cakes in a commercial bakery. Knowing food was her future, Elizabeth earned a culinary degree in baking and pastry arts from Johnson & Wales, followed by a stint at Sugarland Bakery in Chapel Hill, North Carolina. Today, Elizabeth pursues her passion as a recipe developer and food stylist for Hoffman Media. Elizabeth loves spending time with her two cats, Angus and Leia; her dog, Bonnie; and her husband, Blake.

BAKER'S PICK: "The Maple Chestnut Bars (page 106) because they'll make your whole house smell like the most gourmet French toast you've ever had—and they taste just as good as they smell!"



Laura Crandall

Laura Crandall is a food stylist and recipe developer at Hoffman Media who studied baking and pastry arts at Johnson & Wales University. She was born and raised in Birmingham, Alabama, and recently moved back home with her husband, who shares her passion for food, and their 1-year-old son after living in New York and Virginia. Laura loves to spend her time taking her little one on new adventures and cooking for others, from breakfast feasts at home—her biscuit game is strong—to birthday celebrations and even weddings.



BAKER'S PICK: "The Stollen Marzipan Shortbread (page 55). The holidays wouldn't be the same without this crisp, crumbly cookie. The Rum Glaze and marzipan filling don't hurt either!" 🍪



THE BIG 10

USE OUR EXPERT TIPS AND METHODS
TO MASTER EVERY ASPECT OF BAKING
COOKIES, FROM HANDLING THE DOUGH TO
PROPERLY STORING THE FINAL PRODUCT

1. DON'T OVERMIX YOUR DOUGH.

When creaming your butter and sugar, you'll want to spend 2 to 3 minutes beating it into fluffy, airy goodness. But as soon as you add in the flour, you should keep the mixing to a minimum. Every extra second spent beating your cookie dough at this point will activate more gluten, creating denser cookies. So, keep this mixing step short and sweet and stir in your mix-ins by hand so that you don't overwork the dough.

2. INVEST IN A SPRING-LOADED COOKIE SCOOP AND A FRENCH ROLLING PIN.

Why buy a spring-loaded cookie scoop? Uniform cookies bake evenly; it's as simple as that. Use a spring-loaded cookie scoop to roll and drop dough balls with ease and precision. Tender doughs—from shortbread to pie crust—require a lighter touch than, say, pizza or bread dough. So, opt for the slim, easy-to-maneuver French pin, which applies delicate pressure to your buttery cookie dough.

3. REFRIGERATE/FREEZE ROLLED OUT DOUGH BEFORE CUTTING OUT SHAPES.

We often say in our recipes to chill the dough for at least 30 minutes before rolling it out in order to improve the flavor. This tip is also meant to help you transition from chilling to rolling out to cutting. So that your dough is easy to cut but not too soft, roll out your dough to the desired thickness and then refrigerate for 15 to 30 minutes before cutting into shapes.

4. ... AND REFRIGERATE/FREEZE DOUGH AFTER CUTTING OUT SHAPES.

The dough will soften if left out while you cut shapes, causing it to spread more during baking. Crisp, well-defined cookie shapes come from a final shock of cold, optimally 15 to 30 minutes in the freezer or refrigerator. Keep your dough scraps chilling in rolled-out disks between cutting as well. Even for molasses, crinkle, or chocolate chip cookies, a final rest in the fridge before popping into the oven will create perfectly puffy, chewy cookies.

OUR TOP Cookie Practices

5. LINE YOUR BAKING PAN WITH PARCHMENT PAPER.

Using parchment paper as your baking sheet liner offers two cookie-baking benefits: One, you won't burn the bottom of your cookies, and two, you're cutting your cleanup time in half.

6. GIVE YOUR BUTTERY COOKIES AMPLE SPACE TO SPREAD OUT.

Unless you're looking to bake a sheet cake rather than a sheet full of cookies, leave at least 2 inches of space between each dough ball. This will give them space to crisp up, bake evenly, and keep a nice uniform shape. You can be a little more liberal with shortbread and gingerbread, which will spread less, but always leave enough room for half an inch of space.

Have more cookie-baking questions?
Contact us at
bakefromscratch@hoffmanmedia.com.
Expert advice is only an email away.

7. BAKE ONE COOKIE BATCH AT A TIME.

If you're not in a rush or running late to a cookie swap party, take the extra time to bake one sheet of cookies at a time. Baking multiple batches of cookies on alternating oven racks often leads to unevenly baked cookies. For flawless, uniform cookies, bake one sheet at a time on the middle rack, rotating halfway through the bake time.

8. COOL YOUR COOKIES COMPLETELY ON A COOLING RACK BEFORE STORING.

Let cookies rest on the cookie sheet for 2 to 3 minutes before transferring to a cooling rack. Don't leave your finished cookies on the still-hot sheet for more than 5 minutes; you'll risk burning the bottoms of your cookies. Cooling racks allow air to circulate on all sides of the cookies, achieving a tender but not gummy texture. When cookies are cooled on a plate, condensation gets trapped under the bottoms, making them soggy.

9. STORE SOFT COOKIES SEPARATE FROM CRISP COOKIES.

When storing your cookies (tins and airtight containers are your best bet), make sure to keep your crunchy cookies in a separate container from your chewy cookies or the moisture from the chewy cookies will soften up the crisp ones.

10. BE A MAKE-AHEAD PRO BY FREEZING YOUR DOUGH NOW AND BAKING LATER.

Most cookie doughs, from sugar cookies to gingerbread, will keep in the freezer for up to three months. That means you could start prepping for your holiday cookie swap party as early as October! On the flip side, avoid stashing wetter doughs, like madeleine or pizzelle doughs, in the freezer. ❄️

HOW TO ASSEMBLE A SHOWSTOPPING *Cookie Box*

SLEIGH YOUR NEXT COOKIE SWAP BY MAKING YOUR OWN VERSION OF OUR COVER STAR: AN EPIC COOKIE BOX FILLED WITH A COLLAGE OF HOMEMADE HOLIDAY COOKIES AND SWEETS. CRAFTY BAKING BLOGGER ERIN CLARKSON, THE BRAINS BEHIND CLOUDY KITCHEN AND OUR COVER, GUIDES US THROUGH THE PROCESS, SHARING HER TOP TIPS.

Pick a Medley of Cookies

"I like the idea of a curated box that has an assortment of cookies plus some surprise nibbles and treats. Include cookies with a variety of shapes, from simple round snickerdoodles to snowflake-shaped sugar cookies. Play with a range of textures, including chewy fudge and crisp shortbread. Inject pops of color—my bright red macarons, golden Hokey Pokey candy, and blushing Pinky Bar Cookies help pump up the color scheme. Use peppermint sticks, sprinkles, and your favorite confections as tasty placeholders and cheerful accents. Tackling six original cookie recipes can be daunting. Use my Cookie Prep Timeline to help build an approachable three-day baking schedule at bakefromscratch.com/cookie-box-prep-timeline."

Add a Personal Touch

"A cookie swap is like a cultural exchange; we're sharing not just cookies but memories, too. I like to include cookies that represent a part of my Kiwi family and upbringing. The Pinky Bar Cookies were inspired by a classic New Zealand candy bar my grandfather gave me every Christmas. Make your cookies signature to you."

Build Your Box

"I started with an open wooden box (I used Wooden Photo Box by ArtMinds, available on michaels.com), but you can easily sub in a large cookie tin or the handmade pine CookieBox with built-in dividers by PieBox (available on food52.com). If making your own dividers to separate your cookies, use parchment paper liners, cardboard dividers, or modeler's wood (a.k.a. balsa wood), which cuts really easily with a box cutter. Secure your cardboard or soft wood pieces in place with putty or glue. When in doubt, just organize your cookies and confections by type, no sectionals needed. Stack the cookies, pile them up, tie them together with twine, or turn them on their side—it's all about breaking up the pattern!"



1. Pinky Bar Cookies (page 61)
2. Dark Chocolate Rocky Road (page 109): Erin's homemade Raspberry Marshmallow is in the Pinky Bar Cookies and the Dark Chocolate Rocky Road, cutting her work in half and keeping her cookies cohesive.
3. Sprinkle Macarons with Vanilla Bean Buttercream (page 77)

4. Hokey Pokey
5. Earl Grey Rollout Cookies with Lemon Royal Icing (page 39)
6. Shortbread Linzer Cookies with Raspberry Jam Filling (page 61)
7. Salted Caramel Snickerdoodles (page 37): Erin accents these cookies with red-and-white twine to (literally) tie in the red and white color scheme. 🍪



Erin offers a simple three-ingredient recipe for this bubbly treat, sometimes called honeycomb candy, on her website (cloudykitchen.com)!

Erin got her gourmet blend of sprinkles from fancysprinkles.com.





ALL-TIME FAVORITE

festive cookies

FROM PINWHEELS TO SNICKERDOODLES AND EVERY BIT OF PEPPERMINT-FLAVORED,
GINGER-SPICED GOODNESS IN BETWEEN, THESE RECIPES REPRESENT THE BEST OF
BOTH CLASSIC AND CONTEMPORARY HOLIDAY COOKIES





Chocolate Peppermint
Crinkle Cookies
page 23



FIVE-SPICE GINGERBREAD COOKIES

Makes 35 to 65

Recipe by Rebecca Firth

Chinese five-spice powder is one of my favorite go-to holiday spice blends. It has all of the usual holiday flavors, such as cinnamon and cloves, but also typically has Sichuan peppercorns for an added kick and fennel and star anise to keep things interesting. I went with a simple round-style cookie, but these could easily make a traditional gingerbread cutout in a pinch. The five-spice is subtle in these, but feel free to add up to ½ teaspoon (1 gram) more to give these mega jazz hands.

- ¾ cup (170 grams) unsalted butter, softened
- ¾ cup (165 grams) firmly packed dark brown sugar
- ¾ cup (255 grams) unsulphured molasses
- 1 large egg (50 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 3½ cups (484 grams) bread flour
- 1 tablespoon (6 grams) ground ginger
- 2 teaspoons (4 grams) Chinese five-spice powder
- 1 teaspoon (3 grams) sea salt
- ½ teaspoon (1 gram) ground cinnamon
- 1½ cups (180 grams) confectioners' sugar
- 3 to 4 tablespoons (45 to 60 grams) whole milk
- ½ vanilla bean, split lengthwise, seeds scraped and reserved

Garnish: gold sprinkles

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on low speed, add molasses, and beat until well combined, about 1 minute. Add egg and vanilla, and beat for 1 minute.
2. In a medium bowl, whisk together flour, ginger, five-spice powder, salt, and cinnamon. Gradually add flour mixture to butter mixture, beating just until combined, about 1 minute. Using a spatula, scrape sides and bottom of bowl to ensure everything is incorporated. Shape dough into a disk, and wrap tightly in plastic wrap. Refrigerate for 15 minutes. (You want dough chilled but not so cold that it cracks when rolled out. If you refrigerate longer, let come closer to room temperature before rolling.)
3. Line a baking sheet with parchment paper.
4. On a lightly floured surface, roll dough to ¼- to ½-inch thickness. Add more flour as

- needed, and turn dough 90 degrees after each roll to keep sticking at bay. Place dough on prepared pan. Freeze for 10 minutes, or refrigerate for 20 minutes.
5. Position oven rack in top third of oven, no less than 6 inches from heat. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
6. Using a 1½-inch round cutter, cut dough, rerolling scraps as necessary. Place 1 inch apart on prepared pans. Freeze for 10 minutes, or refrigerate for 20 minutes.
7. Bake in top third of oven for 8 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
8. In a small bowl, whisk together confectioners' sugar, milk, and vanilla bean seeds until smooth. Dip top of cooled cookies in glaze, letting excess drip off. Place cookies on wire rack, and immediately garnish with sprinkles, if desired. Let glaze set before serving. Store in an airtight container for up to 3 days.

VANILLA CHAI PINWHEEL COOKIES

Makes 40 🍪

Recipe by Becky Sue Wilberding

Vanilla and chai-spiced cookie doughs are swirled together in a hypnotizing spiral of simple sweetness and aromatic spice with festive sparkling sugar edges.

- 2¾ cups (344 grams) all-purpose flour, divided
- 2 teaspoons (4 grams) ground cinnamon
- 1 teaspoon (2 grams) ground cardamom
- ¾ teaspoon (1.5 grams) ground ginger
- 1 teaspoon (5 grams) baking powder, divided
- 1 teaspoon (3 grams) kosher salt, divided
- ¼ teaspoon ground allspice
- ¼ teaspoon ground white pepper
- ½ cup (115 grams) pecan halves
- 1 cup (227 grams) unsalted butter, softened and divided
- ½ cup (110 grams) firmly packed light brown sugar
- 3 large eggs (150 grams), divided
- 2½ teaspoons (10 grams) vanilla extract, divided
- ½ cup (100 grams) granulated sugar
- ¼ cup (50 grams) sparkling or turbinado sugar

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, whisk together 1¼ cups (156 grams) flour, cinnamon, cardamom, ginger, ½ teaspoon (2.5 grams) baking powder, ½ teaspoon (1.5 grams) salt, allspice, and white pepper. Set aside.
3. Arrange pecans on a baking sheet, and toast until they start to deepen in color, about 8 minutes. Let cool slightly. Transfer to the work bowl of a food processor. Add 2 tablespoons flour mixture, and pulse until pecans are finely ground. (The flour will absorb the oils from the nuts and will prevent a nut butter from forming in the food processor.) Add pecan mixture to remaining flour mixture, whisking to combine.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat ½ cup (113 grams) butter and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add 1 egg (50 grams) and 1 teaspoon (4 grams) vanilla, beating until combined. With mixer on low speed, gradually add flour mixture, beating until combined. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour.
5. In the bowl of a stand mixer fitted with the

paddle attachment, beat granulated sugar and remaining ½ cup (113 grams) butter at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add 1 egg (50 grams) and remaining 1½ teaspoons (6 grams) vanilla, beating until combined.

6. In a medium bowl, whisk together remaining 1½ cups (188 grams) flour, remaining ½ teaspoon (2.5 grams) baking powder, and remaining ½ teaspoon (1.5 grams) salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour.

7. Let doughs stand at room temperature until slightly softened, about 5 minutes. On a lightly floured sheet of parchment paper, roll vanilla cookie dough into a 16x12-inch rectangle, ⅛ inch thick. Transfer dough on parchment to a baking sheet. Refrigerate for 15 minutes. Repeat procedure with chai cookie dough.

8. Transfer vanilla cookie dough on parchment to a flat surface. Carefully invert chai cookie dough on top of vanilla cookie dough. Between sheets of parchment, gently roll over doughs a few times to press together. Peel away top sheet of parchment.

9. Starting at one long side, roll dough into a log, using bottom sheet of parchment to help lift and roll. (If dough cracks, stop rolling, and let stand for a few minutes until pliable.) Be sure to roll doughs together as tight as possible to avoid gaps. Tightly wrap in parchment paper, twisting ends to seal. Transfer to a baking sheet, seam side down. Refrigerate for at least 2 hours, or freeze until ready to use.

10. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

11. In a small bowl, whisk remaining 1 egg (50 grams). Brush log with egg wash, and sprinkle with sparkling or turbinado sugar. Roll back and forth a few times so sugar sticks to log. Using a sharp knife, cut into ¼-inch-thick slices. Place about 1 inch apart on prepared pans.

12. Bake in upper and middle racks of oven until edges are just beginning to turn golden, 12 to 15 minutes, rotating pans halfway through baking. Let cool completely on pans. Store in an airtight container for up to 2 weeks.

Note: *Dough can be refrigerated for up to 3 days or frozen for up to 1 month.*

PRO TIP

Use 1 to 2 paper towel rolls sliced lengthwise to keep the dough log from flattening on one side.

CHOCOLATE PEPPERMINT CRINKLE COOKIES

Makes 20

Recipe by Edd Kimber

My favorite holiday combo is always chocolate and peppermint. If you like your cookies soft and fudgy, these are for you.

- 7 ounces (200 grams) 70% cacao dark chocolate, roughly chopped
- ½ cup plus 1 tablespoon (127 grams) unsalted butter, cubed
- 1 teaspoon (4 grams) peppermint extract*
- 1 cup (200 grams) castor sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- 1 cup (125 grams) all-purpose flour
- 3 tablespoons (15 grams) black cocoa powder
- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon kosher salt
- ½ cup (60 grams) confectioners' sugar

1. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth. Remove from heat; add peppermint extract, stirring until combined. Let cool to room temperature, about 30 minutes.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat castor sugar, brown sugar, and eggs at high speed until sugars are dissolved, about 1 minute. Add chocolate mixture, beating just until combined.

3. In a medium bowl, whisk together flour, cocoa, baking powder, and salt. Fold flour mixture into chocolate mixture just until combined. Cover bowl with plastic wrap, and refrigerate for 1 hour.

4. Preheat oven to 350°F (180°C). Line 2 half sheet pans with parchment paper.

5. Using a 3-tablespoon scoop, scoop dough, and roll into ball. Roll balls in confectioners' sugar. (When rolling, you will want to compact the sugar onto the outside of the cookie because some of the sugar will absorb into the dough as they bake. If you don't add enough, you will lose the decorative look of the sugar. With only a thin layer of sugar, the beautiful cracking will be less pronounced.) Place on prepared pans.

6. Bake until lightly puffed and just slightly set around the edges, 11 to 12 minutes. Let cool completely on pans. Store in an airtight container for up to 4 days.

**I used Nielsen-Massey Pure Peppermint Extract.*

SPICED CRANBERRY BARK COOKIES

Makes 36

Recipe by Rebecca Firth

Picture the very yummiest chocolate chip cookie, and then swap out the usual chocolate chips for a homemade chocolate bark that's loaded with toasted hazelnuts, fresh cranberries, holiday spices, and sea salt flakes. And don't be intimidated by the extra step of making the bark. This would be a great recipe to experiment with and swap in some other favorite fruit and nut combinations.

- 10 tablespoons (140 grams) unsalted butter, softened
- 1½ cups (275 grams) firmly packed light brown sugar
- ½ cup (100 grams) granulated sugar
- ½ cup (75 grams) sunflower seed oil or other neutral oil
- 2 large eggs (100 grams), room temperature
- 2 tablespoons (30 grams) milk, room temperature
- 1 tablespoon (13 grams) vanilla extract
- 2 cups (260 grams) all-purpose flour
- 1 cup (127 grams) bread flour
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) sea salt
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1 gram) ground nutmeg
- Cranberry Bark (recipe follows), coarsely chopped
- Flaked sea salt, for sprinkling

1. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugars, and oil at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. With mixer on low speed, add milk and vanilla, beating until well combined, about 1 minute.
3. In a medium bowl, whisk together flours, baking powder, baking soda, salt, cinnamon, and nutmeg. Gradually add flour mixture to butter mixture, beating just until combined. (You still want some streaks of flour.) Fold Cranberry Bark into dough until evenly distributed. Let dough stand at room temperature for 15 minutes.
4. Scoop dough by 2 tablespoonfuls, and roll into balls. Place about 2 inches apart on prepared pans.
5. Bake for 11 to 12 minutes. Tap pans on counter once, and sprinkle with sea salt. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

CRANBERRY BARK

Makes 4 cups

- 10 ounces (300 grams) dark chocolate, finely chopped
- ½ teaspoon (1 gram) ground cinnamon
- ½ teaspoon (1 gram) ground allspice
- ¼ teaspoon ground cloves
- 1 cup (100 grams) fresh cranberries, room temperature, some chopped and some left whole
- ¼ cup (28 grams) chopped toasted hazelnuts
- 1 teaspoon (3 grams) flaked sea salt

1. Line a baking sheet with parchment paper.
2. In the top of a double boiler, combine chocolate, cinnamon, allspice, and cloves. Cook over simmering water, stirring frequently, until chocolate is melted.
3. Pour melted chocolate onto prepared pan. Using a spatula, spread to ¼- to ½-inch thickness. Immediately sprinkle with cranberries and hazelnuts, and gently press into chocolate. Sprinkle with sea salt. Refrigerate or freeze until ready to use.







Pan-Banging Molasses Espresso
Cookies with Chocolate
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SLICE-AND-BAKE MATCHA CHRISTMAS TREE COOKIES

Makes about 30 🎁

Recipe by Sarah Brunella

With a subtle, earthy sweetness, these rustic slice-and-bake cookies will be your go-to make-ahead cookies this season. Prepare and freeze the dough logs ahead of time so all you have to do is slice and bake when you're ready.

3¼ cups (406 grams) all-purpose flour, sifted
¾ cup (170 grams) cold unsalted butter, cubed
¾ cup (150 grams) granulated sugar
1 teaspoon (3 grams) kosher salt
2 large eggs (100 grams), room temperature
1 teaspoon (4 grams) vanilla extract
1 tablespoon (6 grams) matcha powder
Green food coloring (optional)
Sprinkles

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, cold butter, sugar, and salt at medium speed until crumbly. Add eggs and vanilla, and beat until a dough forms. Remove two-thirds of dough, and shape into a log. Wrap in plastic wrap, and refrigerate.
2. Add matcha and food coloring (if using) to remaining dough, and beat until dough is green. Roll green dough to about ½-inch thickness. Wrap in plastic wrap, and freeze for 10 to 15 minutes.
3. Using a 1½-inch tree-shaped cutter, cut as many trees from green dough as you can. Combine scraps, and roll again. Freeze, and cut more trees. Repeat until all green dough is used. Freeze trees for 10 minutes.
4. Stack trees, using a bit of water to help them adhere. Make 3 stacks of trees, and freeze until solid, 30 to 40 minutes.
5. Divide plain dough into thirds. Divide each third into smaller pieces, and roll each piece into a narrow rope. Wrap ropes around outline of trees. You will end up with 3 logs of dough. Roll each log in sprinkles. Wrap in plastic wrap, and refrigerate for at least 6 hours or overnight.
6. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
7. Cut logs into ¼-inch-thick slices. Place 2 inches apart on prepared pans.
8. Bake for 10 to 12 minutes. Let cool slightly. Serve immediately, or store in an airtight container for up to 1 week. They will also freeze well for longer life.

PRO TIP

If you want your tree with sharp edges and your cookies not to spread too much, let them fully chill in the freezer and refrigerator. The dough (especially the green one) has to be very cold; if not, the tree will spread.

MOLASSES, GINGER, AND CARDAMOM SPICE COOKIES

Makes 18 🎁

Recipe by Edd Kimber

Toasty and gently spiced with a unique molasses flavor, these cookies epitomize all a holiday cookie should be. With the addition of fresh ginger and a heavy dose of cardamom, they have a little more depth than the traditional spice cookie. I love enjoying them in front of the fire with a warm cup of hot chocolate.

1 cup (227 grams) unsalted butter, softened
1½ cups (293 grams) firmly packed light brown sugar
¼ cup (85 grams) molasses
2 tablespoons (35 grams) grated fresh ginger
1 large egg (50 grams)
1 teaspoon (4 grams) vanilla extract
3¼ cups (406 grams) all-purpose flour
2 teaspoons (10 grams) baking soda
2 teaspoons (4 grams) freshly ground cardamom
1 teaspoon (2 grams) ground ginger
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (1 gram) ground cinnamon
½ cup (100 grams) granulated sugar

1. Preheat oven to 350°F (180°C). Line 2 half sheet pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, molasses, and grated ginger at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and vanilla, beating until combined.
3. In a medium bowl, whisk together flour, baking soda, cardamom, ground ginger, salt, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture,

beating just until combined. Cover bowl with plastic wrap, and refrigerate for 1 hour. (Baking straight away will make the cookies spread a little too much.)

4. Using a ¼-cup scoop, scoop dough, and roll into balls. Roll balls in granulated sugar, coating completely. Place 2 inches apart on prepared pans.
5. Bake until slightly puffed and cracked all over, 13 to 14 minutes. Remove from oven, and tap pan sharply on a work surface to slightly collapse cookies. (This will give the center of the cookies a nice, soft texture and the outside a slight chew.) Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 5 days.

PAN-BANGING MOLASSES ESPRESSO COOKIES WITH CHOCOLATE

Makes 10

Recipe by Sarah Kieffer

The Pan-Banging Cookie has a devoted, wonderful fanbase. I decided to recreate a holiday version as a present from me to the fans. Spiked with espresso and molasses, this cookie packs a bigger punch than my normal chocolate chip version.

¾ cup (170 grams) unsalted butter, softened
1½ cups (300 grams) granulated sugar
2 tablespoons (42 grams) mild molasses
1 large egg (50 grams)
1 teaspoon (4 grams) vanilla extract
2 cups (250 grams) all-purpose flour
¾ teaspoon (2.25 grams) fine sea salt
1 tablespoon (6 grams) ground espresso
½ teaspoon (2.5 grams) baking soda
4 ounces (113 grams) bittersweet or semisweet chocolate, chopped

1. Preheat oven to 350°F (180°C). Line 3 baking sheets with aluminum foil, dull side up.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy. Add sugar, and beat until fluffy,



2 to 3 minutes. With mixer on low speed, add molasses, egg, and vanilla, beating to combine.

3. In a medium bowl, whisk together flour, salt, espresso, and baking soda. Gradually add flour mixture to butter mixture, beating until combined. Using a spatula, make sure molasses is completely combined into dough and that dough is a uniform color. Add chocolate, and stir to combine. Shape dough into 10 (3-ounce) balls, and place balls an equal distance apart on pans. Freeze for 15 minutes.

4. Bake, one batch at a time, until cookies are slightly puffed in center, about 7 minutes. Lift side of baking sheet up about 4 inches, and gently let it drop down against oven rack so edges of cookies set and insides fall back down. (This will feel wrong, but trust me.) After cookies puff up again in about 1 minute, repeat lifting and dropping pan. Repeat 3 to 4 more times to create ridges around edges of cookies. Bake until cookies have spread out and edges are golden brown but centers are much lighter and not fully cooked, 14 to 15 minutes total. Let cool completely on pans. Refrigerate in an airtight container for up to 3 days.

CHOCOLATE PEPPERMINT COOKIES

Makes about 45 🍪

Recipe by Laura Crandall

These addictive cookies get a creamy boost from milk chocolate chips and a hint of crisp mint from peppermint extract. Crushed candy canes speckle the top for a traditional wintry finish.

- 1½ cups (340 grams) unsalted butter, softened
- 1¼ cups (275 grams) firmly packed light brown sugar
- ½ cup (100 grams) granulated sugar
- 3 large eggs (150 grams)
- 2 teaspoons (8 grams) vanilla extract
- ½ teaspoon (2 grams) peppermint extract
- 3¼ cups (406 grams) all-purpose flour
- 1 cup (85 grams) Dutch process cocoa powder
- 1½ teaspoons (4.5 grams) kosher salt
- 1 teaspoon (5 grams) baking soda
- 2½ cups (425 grams) milk chocolate morsels
- ½ cup (75 grams) candy cane pieces

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Reduce mixer speed to medium-low. Add eggs, one at a time, beating well after each addition. Beat in extracts.

2. In a large bowl, whisk together flour, cocoa, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. (Do not overmix.) Gently stir in chocolate morsels. Refrigerate for 30 minutes.

3. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.

4. Using a 2-tablespoon scoop, drop dough at least 2 inches apart onto prepared pans.

5. Bake, one batch at a time, for 16 minutes, rotating pan halfway through baking. Remove from oven, and immediately sprinkle ½ teaspoon candy cane pieces on top of each cookie. Let cool on pans for 5 minutes. Using a thin spatula, remove from pans, and let cool completely on wire racks. Store in an airtight container at room temperature for up to 5 days.



Earl Grey Rollout Cookies with
Lemon Royal Icing
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Browned Butter Gingerbread
Lace Cookies
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Spiced Chocolate Chunk
Oatmeal Cookies
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SALTED CARAMEL SNICKERDOODLES

Makes about 46 🍪

Recipe by Erin Clarkson

This recipe is inspired by one of my favourite cookies in the town where I went to university—a giant cookie with melty pockets of salted caramel studded throughout. I've added a holiday snickerdoodle spin on this, adding crushed caramel into the dough for extra chew, and rolling it in cinnamon sugar for a classic snickerdoodle taste.

Salted Caramel (recipe follows)

- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (150 grams) granulated sugar, divided
- $\frac{1}{4}$ cup (55 grams) firmly packed dark brown sugar
- 1 large egg (50 grams)
- 1 teaspoon (4 grams) vanilla extract

- $2\frac{3}{4}$ cups plus 2 teaspoons (350 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (2.5 grams) baking soda
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- Flaked sea salt, for finishing

1. Prepare Salted Caramel. Break into large chunks, and weigh out 1 cup (200 grams) caramel. Place into a resealable plastic bag, and break with a rolling pin until it forms small chunks. Set aside
2. Place remaining Salted Caramel in the work bowl of a food processor; pulse until finely ground. Weigh out $\frac{3}{4}$ cup (150 grams) ground caramel. (The caramel, once ground, will pull moisture out of the environment very quickly and start to clump, so use the ground caramel fresh out of the food processor.)
3. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, ground caramel, $\frac{1}{2}$ cup (100 grams) granulated sugar, and brown sugar at high speed until creamy, 2 to 3 minutes, stopping to scrape sides of

bowl. With mixer on medium speed, add egg and vanilla, beating until combined.

5. In a medium bowl, sift together flour, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in 1 cup (200 grams) caramel chunks until evenly distributed.

6. In a small bowl, stir together cinnamon and remaining $\frac{1}{4}$ cup (50 grams) granulated sugar. Using a 1-tablespoon scoop, scoop dough, and roll into balls. Roll balls in cinnamon sugar mixture. Place 2 inches apart on prepared pans. Freeze for 5 minutes.

7. Bake, one batch at a time, until golden brown and puffed up, 11 to 12 minutes. Let cool completely on pans. Sprinkle with flaked sea salt. Store in an airtight container.

Note: *If you do not want to bake all of these cookies at once, the dough, once rolled in the cinnamon sugar, can be stored in a resealable plastic bag in the freezer. Freeze until solid on a baking sheet before transferring to a bag.*

SALTED CARAMEL

Makes about 2 cups

- 2 cups (400 grams) granulated sugar
- 1 teaspoon (3 grams) kosher salt

1. Line a half sheet pan with a nonstick baking mat.
2. In a medium saucepan, heat sugar over medium heat, whisking occasionally, until sugar is dissolved (Sugar will clump as you heat, but continue to stir, and it will soon smooth out.) Cook until sugar turns amber colored and is just beginning to smoke slightly. Immediately pour onto prepared pan, and sprinkle with salt. Let cool completely.

PRO TIP

Have everything ready to go for the Salted Caramel. There are a few seconds between a toasty caramel and a burnt sugar, so you want to be able to pour out the caramel as soon as it is ready.

EGGNOG SUGAR COOKIES

Makes about 14

Recipe by Sarah Kieffer

Delicate, buttery, nutmeg-scented cookies receive a frosty coat of bourbon and eggnog-infused icing for the perfect nod to my favorite holiday quaff.

- 1½ cups (140 grams) all-purpose flour**
- ¼ cup (40 grams) confectioners' sugar**
- ½ teaspoon (1.5 grams) fine sea salt**
- ½ teaspoon (1 gram) freshly ground nutmeg**
- ½ cup (113 grams) unsalted butter, softened and cubed**

Eggnog Icing (recipe follows)

- 1.** Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat flour, confectioners' sugar, salt, and nutmeg at low speed until combined. With mixer on medium speed, add butter, one piece at a time, beating until incorporated and dough starts to form a ball. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for 30 minutes.
- 3.** On a lightly floured surface, roll dough to ¼-inch thickness. Using a 2-inch round cutter, cut dough. Using a metal spatula, gently place cookies on prepared pan. (Refrigerate dough scraps for 30 minutes, and repeat.)
- 4.** Bake until edges begin to brown, 15 to 17 minutes. Let cool completely on pans. Spread Eggnog Icing onto cooled cookies. Let icing set before serving. Store in an airtight container for up to 3 days.

EGGNOG ICING

Makes 1 cup

- 2 cups (240 grams) confectioners' sugar**
- 4 to 6 tablespoons (60 to 80 grams) prepared eggnog**
- 1 tablespoon (15 grams) bourbon (optional)**

- 1.** In a small bowl, whisk together confectioners' sugar and eggnog, 1 tablespoon (15 grams) at a time, until a thin glaze consistency is reached. Add bourbon (if using) along with eggnog, whisking to combine. Use immediately.

BROWNED BUTTER GINGERBREAD LACE COOKIES

Makes about 26 🎁

Recipe by Thalia Ho

These delicate cookies are an elevated take on the traditional gingerbread, with nutty browned butter creating an unmistakable undertone of depth, complexity, and richness. The result is a character-filled cookie adorned with snowstorms of confectioners' sugar.

- ½ cup plus 1 tablespoon (127 grams) unsalted butter, cubed**
- ½ cup (110 grams) firmly packed dark brown sugar**
- ½ cup plus 1 tablespoon (134 grams) molasses**
- 1 large egg (50 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- 2½ cups plus 1 tablespoon (300 grams) all-purpose flour**
- 1 tablespoon (5 grams) Dutch process cocoa powder**
- 1 tablespoon (6 grams) ground ginger**
- 2 teaspoons (4 grams) ground cinnamon**
- ½ teaspoon (2.5 grams) baking soda**
- ½ teaspoon (3 grams) table salt**
- ½ teaspoon (1 gram) ground nutmeg**
- ½ teaspoon (1 gram) ground cloves**
- ¼ teaspoon ground anise**
- ¼ teaspoon ground black pepper**
- 1¼ cups (150 grams) confectioners' sugar**

- 1.** In a small saucepan, melt butter over medium heat. Cook, stirring frequently, until butter turns a medium-brown color and has a nutty aroma. Remove from heat, and pour into a small heatproof bowl. Refrigerate until softened, about 1 hour.
- 2.** Remove malleable browned butter from refrigerator, and reweigh it. Some butter solids will have reduced during the browning process, so add a little more unsalted butter to make up original volume, if necessary.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat browned butter and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add molasses, egg, and vanilla, beating until well combined.
- 4.** In a medium bowl, whisk together flour, cocoa, ginger, cinnamon, baking soda, salt, nutmeg, cloves, anise, and pepper. With mixer on low speed, gradually add flour mixture to

butter mixture, beating just until combined. Using a large wooden spoon, finish mixing by hand. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 1 hour or overnight.

- 5.** Preheat oven to 350°F (180°C). Line 2 large baking sheets with parchment paper.
- 6.** Turn out dough onto a lightly floured surface, and lightly dust top with flour. Roll dough to ¼-inch thickness. Using a 2½-inch round cutter, cut dough, rerolling scraps as necessary. Place 3 inches apart on prepared pans.
- 7.** Bake until edges are just firm and beginning to brown, 8 to 10 minutes. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on wire racks.
- 8.** To decorate, place a small piece of lace or a doily over top of a cookie. Using a fine-mesh sieve, sift confectioners' sugar over top. Carefully remove lace or doily to reveal intricate pattern. Repeat with remaining cookies. These are best eaten on the day of baking, but they can be stored in an airtight container in a cool, dark place for up to 2 weeks.



SALTED VANILLA BEAN SUGAR COOKIES

Makes 15 to 20

Recipe by Joshua Weissman

These iced sugar cookies are just as effortlessly beautiful as real snowflakes. I love how the tiny flecks of vanilla are visible in the icing. In this case, the salted butter mellows out the cookies' sweetness

- 1 cup plus 2 tablespoons (255 grams) salted butter
- 1 cup (200 grams) granulated sugar
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- 1½ teaspoons (6 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour
- ¼ teaspoon kosher salt
- 3 cups (360 grams) confectioners' sugar
- 3 tablespoons (45 grams) whole milk
- 1 vanilla bean, split lengthwise, seeds scraped and reserved

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg, egg yolk, and vanilla, beating until combined.
2. With mixer on low speed, gradually add flour and salt to butter mixture, beating until a cohesive dough forms. Turn out dough onto a heavily floured surface, and knead until completely combined with no dry clumps of flour. Shape into a disk, and wrap in plastic wrap. Refrigerate for at least 1 hour or up to 2 days.
3. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper or a nonstick baking mat.
4. Roll dough into a ¼-inch-thick circle. Using a 3¾-inch snowflake cutter, cut dough, and place on prepared pan.
5. Bake until set and edges are just beginning to brown, 7 to 10 minutes. Let cool completely on a wire rack.
6. In a medium bowl, whisk together confectioners' sugar and milk, 1 tablespoon (15 grams) at a time, until desired consistency is reached. (It should be runny enough that it runs off whisk but thick enough that when running whisk through it, it leaves a trail that eventually closes up and shows no trace of whisk marks left behind.)
7. Place a piece of parchment paper under wire rack. Dip top of cookies into icing, letting excess drip off. Place cookies, icing side up, on wire rack. Using a flicking motion, fleck vanilla bean seeds onto icing. Let stand until icing is set. Store in an airtight container.

SPICED CHOCOLATE CHUNK OATMEAL COOKIES

Makes 24 to 30

Recipe by Thalia Ho

These Spiced Chocolate Chunk Oatmeal Cookies have become a winter rite of passage over the past few years. Filled with comforting spice, a drop of warmth from rum, notes of herbaceous rosemary, and molten bursts of dark chocolate, they're stellar.

- ¾ cup plus 2 tablespoons (198 grams) unsalted butter, softened
- ¾ cup plus 2 tablespoons (174 grams) granulated sugar
- ¾ cup plus 1 tablespoon (179 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 1 tablespoon (15 grams) rum (optional)
- 1 teaspoon (4 grams) vanilla extract
- 1 cup plus 3 tablespoons (149 grams) all-purpose flour
- ¾ teaspoon (3.75 grams) baking powder
- ¾ teaspoon (3.75 grams) baking soda
- ¾ teaspoon (1.5 grams) ground cinnamon
- ½ teaspoon (1 gram) ground ginger
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cardamom
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- ¼ teaspoon dried rosemary
- 2¼ cups (180 grams) old-fashioned oats
- ¾ cup (112 grams) very roughly chopped dark chocolate
- ½ cup (50 grams) rye flakes*
- ½ cup (57 grams) chopped toasted walnuts
- Flaked salt, for finishing

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in rum (if using) and vanilla.
2. In a medium bowl, whisk together flour, baking powder, baking soda, cinnamon, ginger, salt, cardamom, cloves, nutmeg, and rosemary. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined, about 1 minute. (Some dry floury pockets should remain throughout dough.) Using a large wooden spoon, gently fold in oats, chocolate, rye flakes, and walnuts. Refrigerate for 30 minutes.
3. Preheat oven to 350°F (180°C). Line 3 large baking sheets with parchment paper.
4. Scoop dough by heaping tablespoonfuls, and roll into balls. Place 8 to 10 balls, 2 inches apart, on each prepared pan. Sprinkle with flaked salt.

5. Bake for 12 to 14 minutes, rotating pans halfway through baking, raising pans a few inches above oven rack, and tapping pans firmly against rack to slightly deflate, spread, and help disperse melted chocolate into cookies. Repeat procedure every 2 minutes until cookies are just golden brown, firm around the edges and slightly soft in center, and have molten pockets of chocolate running throughout them. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Best served warm on the day of baking but can be stored in an airtight container at room temperature for up to 5 days.

**These are available at health food stores or online. You can also use old-fashioned oats instead.*

EARL GREY ROLLOUT COOKIES WITH LEMON ROYAL ICING

Makes about 30

Recipe by Erin Clarkson

These are a wee twist on the traditional rollout cookie. I added some Earl Grey tea and bergamot extract, then made the royal icing with lemon juice, which elevates the tea taste in the cookies.

- 1 cup (227 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 3 tablespoons (25 grams) loose-leaf Earl Grey tea, finely ground
- 1 teaspoon (6 grams) vanilla bean paste
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2 grams) bergamot extract
- 1 large egg (50 grams)
- 3¼ cups (406 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- Lemon Royal Icing (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugars, tea, vanilla bean paste, salt, and bergamot extract at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg, beating well. Sift in flour and baking powder, and beat at low speed just until combined. Divide dough in half, and shape into disks. Wrap tightly in plastic wrap, and refrigerate overnight.
2. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
3. Working with one piece of dough at a time, place between two sheets of parchment paper, and roll to ¼-inch thickness. Freeze for



10 minutes. Remove top sheet of parchment. Using desired cutters, cut dough, rerolling scraps as necessary. Place on prepared pans, leaving a little room between each. Repeat with remaining dough.

4. Bake, one batch at a time, until set and barely golden, 9 to 10 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Place Lemon Royal Icing in a small piping bag fitted with a very small round tip, such as a Wilton #1 tip. Pipe icing onto cooled cookies as desired.

LEMON ROYAL ICING

Makes about 2 cups

- ¼ cup (60 grams) fresh lemon juice, plus more to thin as needed**
- 1½ tablespoons (15 grams) meringue powder***
- 2¾ cups (330 grams) confectioners' sugar, sifted**
- ¼ teaspoon (3 grams) vanilla bean paste**

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together lemon juice and meringue powder by hand. Add confectioners' sugar and vanilla bean paste, and beat at low speed until very thick, 8 to 10 minutes.

2. Transfer about 1 cup royal icing to a small bowl. Thin down with more lemon juice, adding 1 teaspoon (5 grams) at a time, until a pipable consistency is reached. Only thin out as much of

the icing as you need to pipe the cookies—you can always thin out more as you go. (If thinned out too much, add more of the thicker icing to thicken rather than adding more confectioners' sugar.) Leftover icing can be refrigerated in an airtight container. Cover with a piece of plastic wrap, pressing wrap directly onto surface of icing to prevent a skin from forming.

**Meringue powder is available at Michaels or online. *





SEASONAL

buttery cookies

CRUMBLY, CRUNCHY BUTTER COOKIES STAR IN THIS
DECADENT CHAPTER, WITH SHORTBREAD, SABLÉS, AND
THUMBPRINTS TWIRLED UP WITH HOLIDAY FLAIR





Caramelized White Chocolate Sablés
with Sea Salt
page 47



CHOCOLATE GINGER SUGAR COOKIES

Makes 12

Recipe by Sarah Kieffer

Sugar cookies are great on their own, but add cocoa powder, crystallized ginger, dark chocolate, and more butter, and they become an incredible and unique addition to any holiday table.

- 1 cup (227 grams) unsalted butter, softened
- 2¼ cups (450 grams) granulated sugar, divided
- 1 large egg (50 grams)
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- ½ cup (43 grams) natural cocoa powder or a combination cocoa powder*
- 1 teaspoon (2 grams) ground ginger
- ¾ teaspoon (3.75 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- 4 ounces (115 grams) semisweet chocolate, chopped
- ¼ cup (41 grams) chopped crystallized ginger

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth. Add 1¾ cups (350 grams) sugar, and beat until fluffy, 2 to 3 minutes. Add egg and vanilla, and beat until combined.
3. In a medium bowl, combine flour, cocoa, ground ginger, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in chopped chocolate and crystallized ginger.
4. Place remaining ½ cup (100 grams) sugar in a medium bowl. Shape dough into 12 (85-gram) balls (a scant ⅓ cup each). Roll each ball in sugar, and place 6 cookies, 2 inches apart, on each prepared pan.
5. Bake, one batch at a time, until edges are set and centers are puffed and starting to crackle, 11 to 14 minutes. Let cool completely on pans. Refrigerate in an airtight container for up to 3 days.

**I used Hershey's Special Dark Cocoa.*



CRANBERRY PECAN MAPLE SHORTBREAD

Makes about 30

Recipe by Rebecca Firth

Calling all one-bowl baking lovers! This little gem is a one-bowl wonder that comes together in a snap, rolls like a dream, and is a real stunner. Although the finished cookies will look different, you could use regular dried cranberries in a pinch.

- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (90 grams) confectioners' sugar
- 2 large eggs (100 grams), room temperature
- 2 tablespoons (42 grams) pure maple syrup
- $1\frac{1}{2}$ teaspoons (6 grams) vanilla extract
- $\frac{1}{2}$ teaspoon (2 grams) maple extract
- $\frac{1}{2}$ teaspoon (1.5 grams) sea salt
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- $2\frac{1}{2}$ cups (324 grams) all-purpose flour
- $\frac{1}{4}$ cup (4 grams) freeze-dried cranberries, powdered
- 3 tablespoons (21 grams) finely chopped toasted pecans

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Add maple syrup, extracts, salt, and cinnamon, and beat for 1 minute.
2. With mixer on low speed, gradually add flour, beating just until combined, about 1 minute. Using a spatula, scrape sides and bottom of bowl to ensure everything is incorporated. Shape dough into a disk, and wrap tightly in plastic wrap. Refrigerate for 15 minutes. (You want dough chilled but not so cold that it cracks when rolled out. If you refrigerate longer, let come closer to room temperature before rolling.)
3. Line a baking sheet with parchment paper.
4. On a lightly floured surface, roll dough to $\frac{1}{4}$ - to $\frac{1}{2}$ -inch thickness. Add more flour as needed, and turn dough 90 degrees after each roll to keep sticking at bay. In the work bowl of a food processor, process freeze-dried cranberries to a fine powder. Sprinkle dough with cranberry powder and pecans. Roll dough one more time, gently pressing cranberries and pecans into dough. Place dough on prepared pan. Freeze for 10 minutes, or refrigerate for 20 minutes.
5. Position oven rack in top third of oven, no less than 6 inches from heat. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
6. Using a $2\frac{1}{2}\times1\frac{1}{2}$ -inch fluted rectangle cutter, cut dough, rerolling scraps as necessary. Place

on prepared pans. Freeze for 10 minutes, or refrigerate for 20 minutes.

7. Bake in top third of oven for 8 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 5 days.

SALTED CARAMEL THUMBPRINT COOKIES

Makes about 20

Recipe by Laura Kasavan

Rolled in sparkling sugar and filled with Salted Caramel Sauce, these bourbon-pecan thumbprint cookies are the epitome of holiday cookie bliss!

- $\frac{1}{2}$ cup (57 grams) chopped toasted pecans
- $\frac{3}{4}$ cup (133 grams) granulated sugar
- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened
- 2 tablespoons (30 grams) bourbon
- $\frac{1}{2}$ teaspoon (2 grams) vanilla extract
- $\frac{1}{4}$ teaspoon kosher salt
- $1\frac{1}{4}$ cups (219 grams) all-purpose flour
- $\frac{1}{4}$ cup (50 grams) turbinado sugar
- Salted Caramel Sauce (recipe follows)
- Garnish: flaked sea salt

1. In the work bowl of a food processor, place pecans and granulated sugar; process until combined.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat pecan sugar and butter at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on medium-low speed, add bourbon, vanilla, and salt, beating until combined. With mixer on low speed, add flour, beating until combined and dough starts to come together. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate until firm, about 2 hours.
3. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.
4. Place turbinado sugar in a shallow bowl. Shape dough into $1\frac{1}{4}$ -inch balls, and roll in sugar to coat. Place on prepared pans. Freeze for 15 minutes. Using your thumb or the back of a spoon, gently make an indentation in center of each ball.
5. Bake until lightly golden and tops and edges are set, 14 to 16 minutes, rotating pans after 8 minutes of baking. Remove from oven, and press down centers again. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
6. Pipe or spoon about 1 teaspoon Salted Caramel Sauce in center of each cookie. Garnish with flaked salt, if desired.

SALTED CARAMEL SAUCE

Makes about 1 cup

- 1 cup (200 grams) granulated sugar
- $\frac{1}{4}$ cup (57 grams) unsalted butter, softened and cubed
- $\frac{1}{2}$ cup (120 grams) heavy whipping cream, room temperature
- $\frac{1}{2}$ teaspoon (2 grams) vanilla extract
- $\frac{1}{4}$ teaspoon kosher salt

1. In a medium heavy-bottomed saucepan, heat sugar over medium heat, stirring constantly with a heat-resistant spatula. Cook until sugar forms clumps and melts into a light amber-colored liquid, 4 to 5 minutes.
2. Once sugar is completely melted, carefully add butter, a few pieces at a time, whisking constantly until fully incorporated.
3. Slowly drizzle in cream, whisking constantly. Let mixture boil for 1 minute, then remove from heat, and pour into a glass bowl or measuring cup. Stir in vanilla and salt. Let caramel cool completely before using, about 2 hours. If caramel seems too runny once fully cooled, refrigerate for 15 to 30 minutes before filling cookies.

Note: Salted Caramel Sauce can be made in advance and refrigerated for up to 2 weeks in an airtight container. Warm briefly before using.

CARAMELIZED WHITE CHOCOLATE SABLÉS WITH SEA SALT

Makes about 48

Recipe by Zoë François

White chocolate often leaves me wanting more flavor, so caramelizing it before adding it to the cookie batter gives it the toasty notes of butterscotch with the richness of chocolate. It may go through an awkward phase as you caramelize it, but don't worry, it'll turn into a golden delight by the end.

- $1\frac{1}{2}$ cups (255 grams) chopped white chocolate baking bars
- 1 cup (227 grams) unsalted butter, softened
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- 1 large egg yolk (19 grams)
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- $\frac{1}{4}$ teaspoon kosher salt
- 3 to 4 tablespoons (45 to 60 grams) heavy whipping cream, warmed
- Sea salt, for sprinkling

1. Preheat oven to 300°F (150°C). Line a baking sheet with a nonstick baking mat.
2. Spread white chocolate onto prepared pan.

- 
- 3.** Bake until chocolate starts to melt, about 10 minutes. Using a spatula, spread chocolate into a thin layer. Bake 10 minutes more. Stir, and repeat procedure until chocolate is caramel colored. The chocolate may liquefy, or it may become granular. If chocolate is grainy, place it in a coffee grinder or blender to smooth it out. It doesn't need to be perfectly smooth at this point. Let cool slightly. If you make this ahead, warm it slightly in microwave for 10 to 20 seconds before proceeding.
 - 4.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg yolk and vanilla, and beat for 1 minute. Add 3 tablespoons (57 grams) softened caramelized white chocolate, beating until combined. With mixer on low speed, gradually add flour and salt, beating just until combined.
 - 5.** Divide dough in half, and shape each half into a 1½-inch-wide log. Wrap logs in plastic wrap, and refrigerate for at least 1 hour or overnight.
 - 6.** Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
 - 7.** Cut logs into ¼-inch-thick slices, and place on prepared pan.
 - 8.** Bake until edges are golden, 8 to 10 minutes. Let cool completely on wire racks.
 - 9.** In a microwave-safe bowl, microwave remaining caramelized white chocolate to soften. Add warm cream, 1 teaspoon (5 grams) at a time, stirring until white chocolate is thin enough to spread but not too liquidy. Spread 1 teaspoon ganache onto each cookie, and sprinkle with sea salt. Serve same day or cookies will soften.







DANISH BUTTER COOKIES

Makes 15 to 20 🍪

Recipe by Joshua Weissman

This is a homemade rendition of the classic Royal Dansk cookies that are ubiquitous during the holidays. The crisp cookies come in all sorts of shapes and textures in a round blue tin. With a snappy crunch and buttery background flavor, this from-scratch version has even better flavor and richness

¾ cup plus 1 tablespoon (184 grams) unsalted butter, softened
¾ cup (150 grams) granulated sugar
2 tablespoons (26 grams) vanilla extract
3 large eggs (150 grams), divided
1¾ cups (219 grams) all-purpose flour*
1 teaspoon (3 grams) kosher salt
Edible gold sparkling sugar, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and vanilla at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add 2 eggs (100 grams), one at a time, beating well after each addition.
2. With mixer on low speed, gradually add flour and salt to butter mixture, beating until a cohesive dough forms. Turn out dough, and use a bench scraper to divide dough into thirds. Shape each piece into a disk. Wrap each in plastic wrap, and refrigerate until firm, about 2½ hours.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. Remove one disk from refrigerator, and let stand at room temperature until slightly softened, about 5 minutes. Between 2 sheets of lightly floured parchment paper, roll dough to ¼-inch thickness. Remove top sheet of parchment. Using a 2¾-inch round cutter, cut dough, and place on prepared pans. Using a 1-inch round cutter, cut centers from cookies. Repeat with remaining dough.
5. In a small bowl, lightly whisk remaining 1 egg (50 grams). Brush egg wash onto cookies, and sprinkle with sparkling sugar. Freeze until firm, about 12 minutes.
6. Bake until edges are just beginning to brown, 10 to 15 minutes. Let cool completely on wire racks. Store in an airtight container.

**I used Bob's Red Mill All-Purpose Flour.*





FRENCH BUTTER COOKIES

Makes 36

Recipe by Sarah Kieffer

Butter cookies, also known as sablés, are traditionally French, and there are many ways to make them. This cookie falls along the lines of shortbread with extra butter and egg yolks, making for a rich, crisp bite. A final dusting of sanding sugar dresses them up and adds a pleasant crunch.

- 1 cup plus 2 tablespoons (255 grams) unsalted butter, softened**
- 1 cup (200 grams) granulated sugar**
- ½ teaspoon (1.5 grams) fine sea salt**
- 3 large egg yolks (56 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- 2½ cups plus 1 tablespoon (321 grams) all-purpose flour**
- Sanding sugar, for sprinkling**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and salt at medium speed until creamy, 2 to 3 minutes. Add egg yolks and vanilla, and beat until combined. With mixer on low speed, gradually add flour, beating until dough starts to form a ball. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for 30 minutes.

2. Preheat oven to 350°F (180°C). Line 3 baking sheets with parchment paper.

3. On a lightly floured surface, roll dough to ¼-inch thickness. Using a 2-inch round cutter, cut dough. Using a metal spatula, gently place 12 cookies on each prepared pan. (Any dough scraps can be rewrapped and refrigerated while cookies are baking.) Sprinkle generously with sanding sugar.

4. Bake, one batch at a time, until edges begin to brown, 14 to 16 minutes. Let cool completely on pans. Store in an airtight container for up to 3 days.



STOLLEN MARZIPAN SHORTBREAD

Makes 24 🍪

Recipe by Laura Crandall

Stollen, a classic German Christmas treat, packs booze-saturated fruit, ropes of marzipan, and warm, aromatic spices into a sweetened, yeasted bread loaf. This shortbread is a scaled-down affair, with rich, chewy Marzipan mixed directly into the dough and a buttery drizzle of Rum Glaze topping it off.

- ¾ cup (150 grams) unsalted butter, softened**
- ¾ cup (50 grams) granulated sugar**
- ¾ cup (100 grams) Marzipan (recipe follows)**
- 1 large egg yolk (19 grams)**
- 2 teaspoons (2 grams) orange zest**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**
- 2 cups (250 grams) all-purpose flour**
- ¼ teaspoon kosher salt**
- ½ teaspoon ground nutmeg**
- ½ teaspoon ground ginger**
- Rum-Soaked Fruit (recipe follows)**
- Rum Glaze (recipe follows)**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add Marzipan, and beat until well combined. Beat in egg yolk. Beat in zest and vanilla bean seeds.
- 2.** In a medium bowl, sift together flour, salt, nutmeg, and ginger. With mixer on low speed, add flour mixture to butter mixture in 2 additions, letting first addition fully incorporate before adding the second. Stir in Rum-Soaked Fruit. Turn out dough, and shape into a 7-inch square. Wrap in plastic wrap, and refrigerate for 30 minutes.
- 3.** Preheat oven to 325°F (170°C). Line a baking sheet with parchment paper.
- 4.** Between 2 sheets of parchment paper, roll dough into a 9-inch square. Freeze for 15 minutes. Using a sharp knife, cut dough into 2¼x1½-inch rectangles. Place 1 inch apart on prepared pan. (If dough starts to soften, place back in freezer until firm again.)
- 5.** Bake until lightly browned, 15 to 17 minutes. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on wire racks. Pipe Rum Glaze over cooled cookies.

MARZIPAN

Makes about 1 cup

- 2¼ cups (216 grams) blanched almond flour**
- 1½ cups (180 grams) confectioners' sugar**
- 1 large egg white (30 grams)**

- 2 teaspoons (8 grams) vanilla extract**
- 2 teaspoons (8 grams) almond extract**

- 1.** In the work bowl of a food processor, place almond flour and confectioners' sugar; pulse until combined. Add egg white, vanilla extract, and almond extract; process until mixture holds together. If mixture is too dry, add water, 1 teaspoon (5 grams) at a time. Wrap tightly in plastic wrap, and refrigerate for up to 1 month.

RUM-SOAKED FRUIT

Makes ¾ cup

- ¾ cup (32 grams) diced dried apricots**
- ¾ cup (32 grams) dried cherries, halved**
- 3 tablespoons (45 grams) dark spiced rum**
- 2 tablespoons (24 grams) raisins**
- 2 tablespoons (24 grams) golden raisins**

- 1.** In a small bowl, toss together all ingredients. Cover and let stand at room temperature overnight.

RUM GLAZE

Makes about ¾ cup

- 2 cups (240 grams) confectioners' sugar**
- 3 tablespoons (45 grams) whole milk**
- 2 tablespoons (30 grams) dark spiced rum**

- 1.** In a small bowl, stir together all ingredients until smooth. Use immediately.

ORANGE BUTTER COOKIES

Makes 24 🍪

Recipe by Elizabeth Stringer

There are so many things I love about this cookie. The dough doesn't need refrigerating, holds an impressive cookie stamp imprint, and combines citrusy orange with smooth bittersweet chocolate. Bake it for 6 minutes for a nice soft cookie, or let it bake a few minutes more for those satisfyingly crisp, golden-brown edges.

- 1 cup (227 grams) unsalted butter, softened**
- 2 cups (240 grams) confectioners' sugar**
- 1 large egg (50 grams)**
- 2 tablespoons (6 grams) orange zest**
- 1 teaspoon (4 grams) vanilla extract**
- 3 cups (375 grams) all-purpose flour**
- 2 teaspoons (10 grams) baking powder**
- 1 teaspoon (3 grams) kosher salt**
- 1 cup (200 grams) granulated sugar**
- 6 ounces (175 grams) 60% cacao bittersweet chocolate, chopped**

- 1.** Preheat oven to 425°F (220°C). Line 2 rimmed baking sheets with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, zest, and vanilla, beating until combined.
- 3.** In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a dough forms.
- 4.** Using a 2-tablespoon scoop, scoop dough, and roll into balls. Roll balls in granulated sugar, coating completely. Place on prepared pans. Using a cookie stamp*, gently press down on dough balls. (Dough should just barely meet edge of cookie stamp.) Cookies should be 2 inches apart on pan.
- 5.** Bake until golden brown, 6 to 8 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks.
- 6.** In the top of a double boiler, heat chocolate over simmering water, stirring constantly, until melted. Remove from heat. Dip bottom of each cookie in melted chocolate, gently scraping bottom of cookie along edge of bowl to remove excess. Place on parchment paper, and let stand until chocolate is set. Store in an airtight container for up to 2 weeks.

**I used Nordic Ware's Geo Cast Cookie Stamps, available on nordicware.com.*

CRANBERRY PISTACHIO SHORTBREAD COOKIES

Makes 12 🍪

Recipe by Laura Kasavan

These vanilla shortbread cookies studded with jeweled cranberries and dipped in white chocolate make a festive addition to any cookie platter. To make chopping the dried fruit easier, spray your knife with cooking spray.

- ¾ cup (170 grams) unsalted butter, softened**
- ¾ cup (133 grams) plus 1 tablespoon (12 grams) granulated sugar, divided**
- ½ teaspoon (2 grams) vanilla extract**
- ½ teaspoon kosher salt**
- 1¼ cups (219 grams) all-purpose flour**
- ½ cup (64 grams) dried cranberries, chopped**
- ½ cup (57 grams) finely chopped roasted salted pistachios**
- 8 ounces (225 grams) white chocolate, chopped**
- Garnish: holiday sprinkles**

1. Spray a 9-inch round removable-bottom tart pan with cooking spray.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and $\frac{3}{4}$ cup (133 grams) sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on medium-low speed, add vanilla and salt, beating until combined. With mixer on low speed, add flour, beating until combined and dough starts to come together. Add cranberries and pistachios, beating just until combined. Transfer dough to prepared pan, pressing into bottom and up sides. Cover and refrigerate until firm, about 1 hour.
3. Preheat oven to 350°F (180°C).
4. Using a sharp knife, score dough into 12 wedges, and prick all over with a wooden skewer. Sprinkle with remaining 1 tablespoon (12 grams) sugar. Place tart pan on a rimmed baking sheet to catch any butter that may drip out while baking.
5. Bake until top is light golden and center is set, 28 to 32 minutes. Using a sharp knife, recut shortbread into wedges, and let cool completely in pan.
6. Line a rimmed baking sheet with parchment paper.
7. In the top of a double boiler, place white chocolate. Cook over simmering water, stirring occasionally, until glossy and smooth. One by one, dip widest end of each cookie triangle in melted chocolate, and place on prepared pan. Garnish with holiday sprinkles, if desired. Refrigerate until chocolate is set, about 20 minutes.

MAKE AHEAD

Shortbread dough can be made up to 1 month in advance. After refrigerating dough for 1 hour, score dough into wedges, and prick all over with a wooden skewer. Wrap tart pan in foil, and place in a large resealable plastic bag to freeze. When you're ready to bake, you can bake the shortbread directly from the freezer, adding 2 or 3 minutes to baking time.

MILANESINI

Makes 50 to 60

Recipe by Sarah Brunella

Originating at the end of the 18th century, Milaneseini are one of the most beloved Christmas cookies in Switzerland, where you can purchase them by the bag in various shapes. The citrusy, crunchy cookies taste even better when made from scratch.

- 1 cup (227 grams) unsalted butter, softened
 - 1 cup (200 grams) granulated sugar
 - 2 large eggs (100 grams), room temperature
 - $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
 - 4 cups (500 grams) all-purpose flour
 - 2 teaspoons (2 grams) lemon zest
- Lemon Glaze (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, eggs, and salt at low speed until well combined, about 30 seconds. With mixer on medium-low speed, gradually add flour and zest, beating until a dough starts to form. Turn out dough, and knead for a few seconds. Shape into a ball, and wrap in plastic wrap. Refrigerate until firm, about 1 hour.
2. Preheat oven to 400°F (200°C). Line baking sheets with parchment paper.
3. On a heavily floured surface, roll dough to $\frac{1}{8}$ -inch thickness. Using various star-shaped cutters, cut dough, and place on prepared pans. Refrigerate for at least 15 minutes.
4. Bake for 10 to 12 minutes. Let cool on pans for 10 minutes. Dip cookies in Lemon Glaze, and let cool completely on wire racks.

LEMON GLAZE

Makes $\frac{3}{4}$ cup

- $\frac{1}{2}$ cups (180 grams) confectioners' sugar
 - 3 tablespoons (45 grams) fresh lemon juice
- Yellow gel paste food coloring**

1. In a small bowl, stir together confectioners' sugar and lemon juice with a fork until smooth. Add food coloring, stirring to combine.

PRO TIP

When chilling the dough, instead of using plastic wrap, place in a resealable plastic bag and flatten it by rolling it. It will take less time to firm up and will be easier to roll to get the right thickness. Plus, using more than 1 plastic bag allows you to take a smaller amount of dough out of the fridge at a time, leaving the rest of the dough to chill until the very last moment, which is always a good idea when working with shortbread. 



Shortbread Linzer Cookies with
Raspberry Jam Filling
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dipped & filled

COOKIES

THESE RICH COOKIES OFFER A LITTLE SOMETHING EXTRA, FROM
HIDDEN JAM CENTERS TO SILKY CHOCOLATE COATINGS AND
SANDWICH COOKIES WITH DECADENT BUTTERCREAM FILLINGS



PRO TIP

The extra Raspberry Marshmallow filling can be spread into a small baking dish and covered with a 50/50 mix of confectioners' sugar and cornstarch. Allow it to cure before cutting into cubes—it is perfect for hot chocolate and is also used in the Dark Chocolate Rocky Road (page 109).



PINKY BAR COOKIES

Makes about 16

Recipe by Erin Clarkson

This is a cookie version of a classic New Zealand candy bar my grandfather always gave us at Christmas time. The Cadbury Pinky bar is made up of a fluffy pink marshmallow, a thin layer of caramel, and a coating of milk chocolate. I added freeze-dried raspberry powder into the marshmallow.

- 1 cup plus 1½ tablespoons (248 grams) unsalted butter, softened**
- ¾ cup plus 4 teaspoons (98 grams) confectioners' sugar, sifted**
- ½ teaspoon (2 grams) vanilla extract**
- ¼ teaspoon kosher salt**
- 2½ cups (265 grams) all-purpose flour**
- ⅓ cup plus 1 tablespoon (55 grams) Dutch process cocoa powder**
- Salted Caramel Sauce (recipe follows)**
- Raspberry Marshmallow (recipe follows)**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, vanilla, and salt at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on low speed, add flour and cocoa, beating just until combined.
- 2.** Cut 2 (18x13-inch) sheets of parchment paper, turn out dough onto one sheet of parchment, and flatten into a rough rectangle; top with second sheet of parchment, smoothing down well. Roll to ¼-inch thickness. (Remove top sheet, and smooth down again if you are getting wrinkles.) Transfer dough between parchment sheets to a half sheet pan. Freeze until completely solid, 20 to 30 minutes.
- 3.** Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
- 4.** Remove dough from freezer, and remove top sheet of parchment. Using a 2¼-inch round cutter, cut dough, and carefully place on prepared pans, leaving a little room between each. (They do not spread much.) If at any point your dough gets hard to work with or gets too soft, place in freezer again for 5 minutes or so to firm up. Reroll any scraps, refreeze, and cut out more rounds. Repeat until you have used all dough.
- 5.** Bake, one batch at a time, until set, 11 to 12 minutes. Let cool on pans for 15 minutes. Remove from pans, and let cool completely on wire racks.
- 6.** Generously spread Salted Caramel Sauce onto flat side of half of cookies. Freeze until caramel firms up, about 5 minutes. Place Raspberry Marshmallow in a large piping bag fitted with a

large round tip, such as an Ateco #807. Holding piping bag straight up and down about 1 inch from cookie, pipe a blob of Raspberry Marshmallow wide enough to cover caramel, bearing in mind that when you sandwich it, it will spread out slightly. Place remaining cookies, flat side down, on top of marshmallow. (Do one to start to test the amount of marshmallow you are piping on to make sure you are happy with it.) Repeat piping process with remaining cookies. Let stand until marshmallow is set, 1 to 2 hours. Refrigerate in an airtight container. These cookies are best eaten on day they are made.

Note: *Chocolate shortbread dough can be made ahead of time, and stored rolled out in freezer until you are ready to use*

SALTED CARAMEL SAUCE

Makes 1¼ cups

- ½ cup (120 grams) heavy whipping cream**
- 1 cup (200 grams) granulated sugar**
- 6 tablespoons (84 grams) unsalted butter, softened and cubed**
- 1 teaspoon (3 grams) kosher salt**

- 1.** In a small saucepan, heat cream over low heat, watching carefully to ensure it warms but does not burn
- 2.** In a medium heavy-bottomed saucepan, heat sugar over medium heat, stirring constantly. (Sugar will clump as you heat, but continue to stir, and it will soon smooth out.) Cook until sugar turns amber colored; remove from heat, and immediately add butter. (Use caution as it may bubble.) Whisk vigorously until all butter is incorporated; add hot cream, and whisk until well combined and emulsified. Stir in salt. Transfer to a jar or other container, and let cool to room temperature. Refrigerate until ready to use.

PRO TIP

For Salted Caramel Sauce, have everything ready to go because things move quickly once the sugar is ready. Salted Caramel Sauce needs time to cool, so ensure that you allow enough time for this.

RASPBERRY MARSHMALLOW

Makes about 5 cups

- ½ cup plus 2 tablespoons (150 grams) cold water, divided**
- 3½ teaspoons (14 grams) unflavored gelatin**
- 2¼ cups plus 1½ tablespoons (468 grams) granulated sugar**
- ¼ cup plus 1 tablespoon (106 grams) light corn syrup**

- 2 tablespoons (18 grams) freeze-dried raspberry powder**
- 1 tablespoon (18 grams) vanilla bean paste or 1 vanilla bean, split lengthwise, seeds scraped and reserved**
- 1 tablespoon red food coloring**

- 1.** In the bowl of a stand mixer fitted with the whisk attachment, stir together ¼ cup plus 1 tablespoon (75 grams) cold water and gelatin. Let stand until softened, about 5 minutes.
- 2.** In a medium heavy-bottomed saucepan, heat sugar, corn syrup, raspberry powder, vanilla bean paste, and remaining ¼ cup plus 1 tablespoon (75 grams) cold water over medium heat. Cook, stirring occasionally, until a candy thermometer registers 240°F (116°C). Remove from heat, and let cool to 210°F (99°C)
- 3.** With mixer on medium speed, break up gelatin slightly. Add sugar syrup mixture in a slow, steady stream. Increase mixer speed to high, and beat until marshmallow is doubled in size, holds a small peak, and is fluffy, 5 to 7 minutes. At some point during the last minute, add food coloring and continue beating until incorporated. Use immediately. Leftovers can be piped into a greased dish and allowed to cure to be used for Raspberry Marshmallows.

Note: *It is especially important to make this marshmallow recipe using grams—with all the sticky ingredients, such as corn syrup, it is much easier to weigh them all directly into the saucepan and mixing bowl.*

SHORTBREAD LINZER COOKIES WITH RASPBERRY JAM FILLING

Makes about 18

Recipe by Erin Clarkson

These are a nod to my grandma's shortbread. We went to stay with my grandparents every summer, which is where I first learned to bake. Grandma's shortbread recipe came from her grandma, and it's a Christmas tradition I will pass on to the next generation. I revamped the recipe and turned it into a Linzer-style cookie.

- ¾ cup (170 grams) unsalted butter, softened**
- ½ cup plus 1 tablespoon (67 grams) confectioners' sugar, sifted**
- 1 teaspoon (6 grams) vanilla bean paste**
- ¼ teaspoon kosher salt**
- 2½ cups (265 grams) all-purpose flour**
- Raspberry Jam Filling (recipe follows)**
- Garnish: confectioners' sugar**



1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, vanilla bean paste, and salt at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add flour, and beat at low speed just until combined. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 2 hours or overnight.

2. Let dough stand at room temperature until slightly softened, 10 to 15 minutes. Cut 2 (18x13-inch) sheets of parchment paper. Turn out dough onto one sheet of parchment, and flatten into a rough rectangle; top with second sheet of parchment, smoothing down well. Roll to ¼-inch thickness. (Remove top sheet, and smooth down again if you are getting wrinkles.) Transfer dough between parchment sheets to a half sheet pan. Freeze for 15 to 20 minutes.

3. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.

4. Remove dough from freezer, and remove top sheet of parchment. Using a 2-inch fluted round cutter, cut dough, and place 2 inches apart on prepared pans. If at any point your dough gets hard to work with or gets too soft, place in freezer again for 5 minutes or so to firm up. Reroll any scraps, refreeze, and cut out more rounds. Freeze for 10 minutes. Using a small holiday-shaped cutter, cut centers from half of cookies.

5. Bake, one batch at a time, until set and just beginning to turn golden, 11 to 12 minutes. Let cool on pans for 15 minutes. Remove from pans, and let cool completely on wire racks.

6. Pipe or spoon about 1 teaspoon Raspberry Jam Filling onto flat side of all solid cookies. Generously dust cookies with cutouts with confectioners' sugar, if desired. Place cookies with cutouts, flat side down, on top of filling. Store in an airtight container. If you are not planning on eating these on the first or second day, store cookies and filling separately, and sandwich before eating to avoid them getting soggy.

Note: Store dough you are not working with or cookies that are waiting to bake in the freezer until ready

RASPBERRY JAM FILLING

Makes about 2 cups

- 2 cups (342 grams) frozen raspberries**
- 2 cups (400 grams) granulated sugar**

1. In a medium heavy-bottomed saucepan, mash raspberries roughly. Bring to a rolling boil; add sugar, and cook for 3 minutes, stirring occasionally. Transfer to a container or sterilized jars, and let cool completely. Allow to set up in the fridge overnight before using.

Note: This will make a little more than you need, but it is perfect as the filling for a cake or for your morning toast.

JAM-FILLED PECAN SNOWBALLS

Makes 25

Recipe by Edd Kimber

During the holidays, these classic snowballs are a wonderful thing, especially if you like to entertain or have family visiting. They can be quickly whipped up in a food processor and made in big batches.

- 1 cup (100 grams) pecan halves**
- 1 cup (227 grams) unsalted butter, softened**
- ¾ cup (80 grams) confectioners' sugar, plus more for coating**
- 1 teaspoon (4 grams) vanilla extract**
- 2¼ cups (281 grams) all-purpose flour**
- 1 teaspoon (2 grams) ground cinnamon**

- ½ teaspoon (2.5 grams) baking soda**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ cup (160 grams) raspberry jam**

1. Preheat oven to 350°F (180°C).

2. Place pecans on a quarter sheet pan, and toast until fragrant and slightly darkened, 8 to 10 minutes. Let cool completely.

3. In the work bowl of a food processor, place toasted pecans; pulse until finely chopped. Transfer to a bowl, and set aside.

4. Place butter, confectioners' sugar, and vanilla in food processor; pulse until well combined and butter is pale and creamy. Add pecans, flour, cinnamon, baking soda, and salt; pulse until a dough forms. Scrape dough into a bowl, and cover with plastic wrap. Refrigerate until firm.

5. Line 2 half sheet pans with parchment paper.

6. Roll dough into 2-tablespoon balls (about 27 grams each). Using a sharp knife, cut each ball in half. Using a finger, make an indentation in center of the cut side of each half. Spoon about 1 teaspoon jam into one half. Place second half of cookie back on top, and gently smooth seal to join 2 halves back together. Place about 1 inch apart on prepared pans. Refrigerate for 20 minutes

7. Bake until edges are lightly browned, about 15 to 17 minutes. Let cool for a few minutes before carefully rolling in a bowl of confectioners' sugar to coat. (This has to be done while warm so sugar sticks to the cookies.) Store in an airtight container for up to 4 days.



Orange Jam Cookies with
Dark Chocolate Ganache
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PEPPERMINT MERINGUES WITH WHITE CHOCOLATE GANACHE

Makes about 30

Recipe by Sarah Brunella

These candy cane-inspired meringues impress the eye and please the taste buds. Leaving egg whites at room temperature for an hour before starting the recipe will help them whip better. If you have a convection oven, use it. It will help dry the meringues.

- 1 cup (200 grams) granulated sugar**
- 2 teaspoons (6 grams) cornstarch**
- 4 large egg whites (120 grams), room temperature**
- ½ teaspoon (2 grams) peppermint extract**
- Red gel paste food coloring**
- 4 ounces (115 grams) white chocolate, chopped**
- White Chocolate Ganache (recipe follows)**
- 3 large or 6 small candy canes (125 grams), finely crushed**

- 1.** Preheat oven to 275°F (140°C). Line a baking sheet with parchment paper. Using a pencil, draw 1-inch circles onto parchment; turn parchment over.
- 2.** In a small bowl, sift together sugar and cornstarch; set aside.
- 3.** In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-low speed until stiff peaks start to form. With mixer on high speed, gradually add sugar mixture, beating until glossy stiff peaks form. (If you put a dollop of meringue between thumb and forefinger, you should not feel the sugar grains.) Gently fold in peppermint extract.
- 4.** Add rosette tip to a piping bag. Turn bag inside out, and use a wooden pick to apply 4 straight lines of food coloring on bag. Turn back around, and fill piping bag with meringue mixture, twisting end of bag tight. Pipe rosettes onto drawn circles on prepared pan.
- 5.** Bake until meringues are very dry and peel off parchment easily, about 35 to 45 minutes. Turn oven off, and let meringues stand in oven with door closed to let cool completely, about 30 minutes

- 6.** In a microwave-safe bowl, microwave white chocolate on medium in 30-second intervals, stirring between each, until melted and smooth. Dip flat side of meringues in melted chocolate, and let cool on a parchment-lined baking sheet.
- 7.** Pipe White Chocolate Ganache onto flat side of half of meringues. Place remaining meringues, flat side down, on top of filling. Roll cookies in crushed candy canes. These cookies are better eaten within a few hours, but meringues can be stored in an airtight container or a plastic bag at room temperature.

WHITE CHOCOLATE GANACHE

Makes about 1¼ cups

- 8 ounces (225 grams) white chocolate, chopped**
- ½ cup (80 grams) heavy whipping cream**

- 1.** Place white chocolate in a microwave-safe bowl
- 2.** In a small saucepan, heat cream over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Remove from heat. Pour hot cream over chocolate. Let stand for 1 minute; stir until melted. (If chocolate does not melt completely, microwave on medium in 5-second intervals, stirring between each, until smooth and silky.) Refrigerate for 15 to 20 minutes.
- 3.** Place ganache in the bowl of a stand mixer fitted with the whisk attachment, and beat until fluffy. Use immediately.

PRO TIP

Always use metal bowls and attachments and be sure they are squeaky clean before making meringue. Scrub them with a slice of lemon. This will ensure there will be no fat in the bowl or on the attachment, which prevents the egg whites from whipping properly, and will guarantee good results.



HOT CHOCOLATE SANDWICH COOKIES

Makes about 25

Recipe by Sarah Kieffer

Highly decadent, these Hot Chocolate Sandwich Cookies will bring to mind all the lovely winter memories of childhood. The cookies are thin but packed full of chocolate flavor, and the Mint Meringue Filling is reminiscent of a marshmallow. If you are not a fan of mint, the extract can be omitted.

- 5 tablespoons (70 grams) unsalted butter, softened**
- 8 ounces (225 grams) semisweet chocolate, chopped**
- 3 tablespoons (15 grams) Dutch process cocoa powder**
- 3 large eggs (150 grams)**
- 1¼ cups (250 grams) granulated sugar**
- ½ teaspoon (1.5 grams) fine sea salt**
- 1 tablespoon (14 grams) canola oil**
- 1 teaspoon (4 grams) vanilla extract**
- ½ cup plus 1 tablespoon (71 grams) all-purpose flour**
- ¾ teaspoon (3.75 grams) baking powder**
- Mint Meringue Filling (recipe follows)**
- 5 large candy canes (210 grams), crushed**

- 1.** Preheat oven to 350°F (180°C). Line 3 baking sheets with parchment paper.
- 2.** In a small heavy-bottomed saucepan, heat butter over very low heat. Add chocolate, and melt together, stirring frequently to prevent chocolate from scorching. Cook until mixture is warm to the touch but not hot. Add cocoa, and whisk until combined. Remove from heat, and keep warm. (Alternatively, in a microwave-safe bowl, heat butter and chocolate on high in 30-second intervals, stirring between each, until melted and smooth. Whisk in cocoa.)
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat eggs, sugar, and salt at medium-high speed until very light and fluffy, 3 to 5 minutes. With mixer on low speed, add oil and vanilla, beating just until combined. Add warm chocolate mixture, beating until combined.
- 4.** In a small bowl, whisk together flour and baking powder. Gradually add flour mixture to egg mixture, beating until combined. Using a spatula, finish stirring batter. Let stand until batter firms to the consistency of a thick brownie batter, about 5 minutes. Drop batter by heaping 2 tablespoonfuls at least 2 inches apart onto prepared pans.
- 5.** Bake, one batch at a time, until puffed and cracked and edges are set, 8 to 12 minutes. Pipe or spoon Mint Meringue Filling onto flat side of

half of cookies. Place remaining cookies, flat side down, on top of filling, gently pressing together until filling reaches edges of cookies. Roll cookies in crushed candy canes. Serve warm or at room temperature. Cookies are best the day of baking but will keep in an airtight container at room temperature for up to 3 days.

MINT MERINGUE FILLING

Makes about 5 cups

- 5 large egg whites (150 grams)**
- 1½ cups (300 grams) granulated sugar**
- ¼ teaspoon fine sea salt**
- 1 tablespoon (15 grams) crème de menthe (optional)**
- ½ teaspoon (2 grams) mint extract, or more if desired**
- ½ teaspoon (2 grams) vanilla extract**

- 1.** In the bowl of a stand mixer, stir together egg whites, sugar, and salt by hand. Place bowl over a saucepan of simmering water, being careful not to let water touch bottom of bowl. Cook, stirring with a rubber spatula until sugar is completely dissolved and a candy thermometer registers 160°F (71°C), 4 to 5 minutes. (While stirring, be sure to scrape sides of bowl with spatula—this will ensure no sugar grains are lurking on sides and will also help prevent egg whites from cooking.)
- 2.** Carefully return bowl to stand mixer. Using the whisk attachment, beat mixture at medium-high speed until glossy stiff peaks form and bowl cools to room temperature, 8 to 10 minutes. Add crème de menthe (if using) and extracts, beating until combined. Use immediately.

ORANGE JAM COOKIES WITH DARK CHOCOLATE GANACHE

Makes 35 to 40

Recipe by Sarah Brunella

With crisp citrus cookies, rich Dark Chocolate Ganache, and sweet orange jam, these sandwich cookies are a triple threat. The best part is the pleasantly unexpected crunch from the chopped almonds hidden underneath the jam.

- 3¼ cups (406 grams) all-purpose flour, sifted**
- 1½ cups (144 grams) almond flour, sifted**
- ¾ cup (133 grams) granulated sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- 1 cup (227 grams) cold unsalted butter, cubed**
- 1 tablespoon (3 grams) orange zest**
- 1 large egg (50 grams), room temperature**
- 1 tablespoon (15 grams) heavy whipping cream, room temperature**

- 1 cup (170 grams) 60% cacao chocolate chips, melted**
- Dark Chocolate Ganache (recipe follows)**
- ¾ cup (105 grams) blanched almonds, toasted and roughly chopped**
- 1 cup (320 grams) orange jam**
- Garnish: confectioners' sugar**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat flours, granulated sugar, and salt at low speed for 3 to 4 seconds. Add cold butter and zest, beating until mixture is crumbly. With mixer on medium-low speed, add egg and cream, beating until a dough starts to form. Turn out dough, and knead until a smooth dough forms. Wrap in plastic wrap, and refrigerate until firm, about 1 hour.
- 2.** Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
- 3.** On a floured surface, roll dough to ¼-inch thickness. Using a 2-inch fluted round cutter, cut dough, and place on prepared pans. Using a 1-inch heart-shaped cutter, cut centers from half of cookies.
- 4.** Bake for 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Dip cookies with cutouts in melted chocolate; let set.
- 5.** Place Dark Chocolate Ganache in a piping bag fitted with a star-shaped piping tip*. Pipe Dark Chocolate Ganache around edges of all solid cookies. Place 1 teaspoon (2 grams) toasted almonds in center, and top with 1 teaspoon (7 grams) orange jam. Dust cookies with cutouts with confectioners' sugar, if desired, and place on top of solid cookies.

**I used Wilton No. 21 Open Star Decorating Tip.*

DARK CHOCOLATE GANACHE

Makes about 1¼ cups

- 8 ounces (225 grams) 60% cacao dark chocolate, chopped**
- ½ cup (120 grams) heavy whipping cream**

- 1.** Place chocolate in a microwave-safe bowl.
- 2.** In a small saucepan, heat cream over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Remove from heat. Pour hot cream over chocolate. Let stand for 1 minute; stir until melted. (If chocolate does not melt completely, microwave on medium in 5-second intervals, stirring between each, until smooth and silky.) Refrigerate for 30 minutes.
- 3.** Place ganache in the bowl of a stand mixer fitted with the whisk attachment, and beat until fluffy. Use immediately. Leftover Dark



Chocolate Ganache can be refrigerated for up to 5 days or used for icing cakes.

GINGER BOMBS

Makes 22

Recipe by Rebecca Firth

Come holiday season, I want everything all ginger, molasses, mistletoe, and sweet, and these Ginger Buttercream-stuffed molasses cookies encompass all of that (minus the greenery). There are heaps of ginger in these, but don't let the quantities scare you off—it's just the right amount.

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (220 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- ¼ cup (113 grams) unsulphured molasses
- 1½ tablespoons (11 grams) grated fresh ginger
- 1 tablespoon (13 grams) vanilla extract
- 2 cups (264 grams) bread flour
- 1 cup (130 grams) all-purpose flour
- 1½ tablespoons (9 grams) ground ginger
- 2 teaspoons (10 grams) baking soda
- 2 teaspoons (4 grams) ground cinnamon
- 1 teaspoon (3 grams) sea salt
- 1 teaspoon (2 grams) ground cloves

Ginger Buttercream (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs and egg yolk, one at a time, beating well after each addition. Add molasses, grated ginger, and vanilla, and beat for 1 minute.
2. In a medium bowl, whisk together flours, ground ginger, baking soda, cinnamon, salt, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined, about 1 minute. Using a spatula,

scrape sides and bottom of bowl to ensure everything is incorporated. Shape dough into a disk, and wrap tightly in plastic wrap. Refrigerate until firm, about 1 hour.

3. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
4. Roll dough into 1-tablespoon (14-gram) balls, and place 2 inches apart on prepared pans. If dough is a little sticky, use 2 spoons or a cookie scoop to help.
5. Bake for 9 to 10 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Smear Ginger Buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of filling. Store in an airtight container for up to 3 days.

GINGER BUTTERCREAM

Makes 2 cups

- ¼ cup (57 grams) unsalted butter, softened
- 2 ounces (55 grams) cream cheese, softened
- 2 cups (240 grams) confectioners' sugar
- 3 tablespoons (33 grams) finely minced candied ginger
- 1 tablespoon (15 grams) whole milk

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, cream cheese, and confectioners' sugar at low speed until smooth and creamy, about 2 minutes. Add candied ginger and milk, and beat until milk is completely absorbed and small bits of candied ginger are visible throughout, about 1 minute. Use immediately.





Hazelnut Linzer Cookies with
Wine-Infused Jam
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HAZELNUT LINZER COOKIES WITH WINE-INFUSED JAM

Makes 24

Recipe by Becky Sue Wilberding

Classic Linzer cookies get elevated with a rich and toasty hazelnut sandwich cookie base filled with wine-infused jams to toast the spirit of the season.

- 2 cups (250 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided**
- 1 teaspoon (5 grams) baking powder**
- 1 teaspoon (2 grams) ground cinnamon**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ teaspoon (1 gram) ground ginger**
- 1 cup (142 grams) raw hazelnuts**

- 1 cup (227 grams) unsalted butter, softened**
- ½ cup (100 grams) granulated sugar**
- 1 large egg (50 grams), room temperature**
- 1 teaspoon (4 grams) vanilla extract**
- ½ teaspoon (2 grams) almond extract**
- ¾ cup (240 grams) wine-infused jam***
- ¼ cup (30 grams) confectioners' sugar**

- 1.** Preheat oven to 350°F (180°C).
- 2.** In a medium bowl, whisk together 2 cups (250 grams) flour, baking powder, cinnamon, salt, and ginger. Set aside.
- 3.** Place hazelnuts on a baking sheet, and toast for 8 to 10 minutes. Transfer nuts to a clean towel, and vigorously rub nuts in towel to remove as much of skins as possible. (Don't worry too much about leaving some skin on the nuts—it adds a nice texture and color to the cookies.) Let cool completely.
- 4.** In the work bowl of a food processor, place hazelnuts and remaining 2 tablespoons (16 grams) flour; pulse until nuts are finely ground. (The flour will absorb the oils from the nuts and prevent a nut butter from forming in the food processor.) Add hazelnut mixture to flour mixture, whisking to combine. Set aside.
- 5.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and extracts, beating until combined. With mixer on low speed, gradually add flour mixture, beating until combined. Divide dough in half, and shape into 2 disks. Wrap in plastic wrap, and refrigerate for at least 1 hour or overnight.
- 6.** Line 2 baking sheets with parchment paper.
- 7.** On a lightly floured surface, roll half of dough to ¼-inch thickness. Using 2-inch round

or square, fluted cutter, cut dough, rerolling scraps as necessary. (Refrigerate dough if it becomes too soft to get a clean cut.) Place at least 1 inch apart on prepared pans. Using desired 1-inch or smaller holiday-shaped cutters, cut centers from half of cookies. (Make sure you have the same number of tops to bottoms in each cookie shape.) Reserve some center cutouts for decorative accents. Repeat with remaining dough. Refrigerate for at least 30 minutes or overnight, or freeze until ready to bake.

8. Preheat oven to 350°F (180°C).

9. Bake until edges are golden, 10 to 12 minutes, rotating pans halfway through baking. Let cool completely on wire racks.

10. Spread 1½ teaspoons wine-infused jam on flat side of all solid cookies. Sprinkle cookies with cutouts with confectioners' sugar. Place cookies with cutouts flat side down, on top of jam. Refrigerate cookies layered between sheets of wax or parchment paper in an airtight container for up to 2 weeks.

**Use a variety of wine-infused jams for variety in taste and color. I used Grapefruit Ginger Rosé Jam, Strawberry & Pinot Noir Jam, and Marionberry Jam with Port from Vintner's Kitchen, available at vintnerskitchen.com. You can also use regular jam.*

Note: You can get creative with sizes and shapes of cookies, but remember to account for the sizes and shapes when baking. If you make varying sizes, be sure to bake the cookies of similar size together as smaller cookies will bake quicker than larger cookies.

RED VELVET PEPPERMINT SAMMIES

Makes 12

Recipe by Rebecca Firth

The chocolate flavor is really amped up in these by using both semisweet chocolate and Dutch process cocoa powder. This recipe will work with regular unsweetened cocoa powder as well, but the color won't be as rich and deep. When rolling the dough in the granulated sugar, take care to thickly coat it as this will help the confectioners' sugar adhere and make those high-contrast fissures that are so desirable in a crinkle cookie

- 8 ounces (225 grams) semisweet chocolate, finely chopped**
- ½ cup (113 grams) unsalted butter**
- 1 tablespoon (15 grams) whole milk**
- 1 cup (220 grams) firmly packed light brown sugar**
- 1 cup (200 grams) granulated sugar, divided**
- 2 large eggs (100 grams), room temperature**
- 1 tablespoon (23 grams) red gel paste food coloring***
- 1½ teaspoons (6 grams) vanilla extract**
- 1⅔ cups (226 grams) bread flour**
- ½ cup (43 grams) unsweetened Dutch process cocoa powder**
- 2 teaspoons (10 grams) baking powder**
- 1½ teaspoons (4.5 grams) sea salt**
- 1 teaspoon (5 grams) baking soda**
- ¾ cup (90 grams) confectioners' sugar**
- Peppermint Buttercream (recipe follows)**

1. In the top of a double boiler, combine chocolate, butter, and milk. Cook over simmering water, stirring frequently, until chocolate and butter are melted. Remove from heat; whisk in brown sugar and ¼ cup (50 grams) granulated sugar. Add eggs, one at a time, whisking well after each addition. Add food coloring and vanilla, stirring until combined.

2. In a medium bowl, whisk together flour, cocoa, baking powder, salt, and baking soda. Add flour mixture to chocolate mixture, stirring to combine in as few strokes as possible. Let dough stand at room temperature for 15 minutes. If it is still too sticky to roll, refrigerate for 10 to 15 minutes.

3. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.

4. Place confectioners' sugar and remaining ¾ cup (150 grams) granulated sugar in separate bowls. Scoop dough by 2 tablespoonfuls (28 grams), and coat heavily in granulated sugar. Roll balls in confectioners' sugar. Don't shake off excess. Make sure dough is covered well in both sugars. Place 2 inches apart on prepared pans.

5. Bake for 11 minutes. Let cool on pans for 15 minutes. Remove from pans, and let cool

completely on wire racks. Smear Peppermint Buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of filling. Store in an airtight container for up to 3 days.

**I used Americolor Super Red 420.*

PEPPERMINT BUTTERCREAM

Makes 2 cups

- ¼ cup (57 grams) unsalted butter, softened**
- 2 ounces (55 grams) cream cheese, softened**
- 2 cups (240 grams) confectioners' sugar, sifted**
- ¼ cup (35 grams) peppermint candies, finely crushed**
- 1 tablespoon (15 grams) whole milk**
- ½ teaspoon (2 grams) peppermint extract**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, cream cheese, and confectioners' sugar at low speed until smooth and creamy, about 2 minutes. Add crushed peppermint candies, milk, and peppermint extract, and beat for 1 minute. Use immediately. 





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Sprinkle Macarons
with Vanilla Bean
Buttercream
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PIÑON MEXICAN WEDDING COOKIES

Makes about 40 

Recipe by Zoë François

The piñon nuts (a.k.a. pine nuts) make this version of the classic Mexican wedding cookie even more decadent than the traditional. They melt in your mouth and are perfect for your holiday party, ideally served with Champagne.

- 1 cup (135 grams) pine nuts, toasted
- $\frac{3}{4}$ cup (80 grams) confectioners' sugar, divided
- 1 cup (227 grams) unsalted butter, softened
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (1 gram) ground cinnamon
- $\frac{1}{4}$ teaspoon kosher salt
- Garnish: confectioners' sugar

1. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.
2. In the work bowl of a food processor, process pine nuts and $\frac{1}{3}$ cup (40 grams) confectioners' sugar until finely ground.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and remaining $\frac{1}{3}$ cup (40 grams) confectioners' sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in vanilla.
4. With mixer on low speed, gradually add nut mixture, flour, cinnamon, and salt, beating just until combined. Using a 1-tablespoon scoop, scoop dough, and roll into balls. Chill rolled dough for 15 minutes. Place 1 inch apart on prepared pans.
5. Bake until golden on bottom but still pale on top, 12 to 15 minutes. Let cool completely on pans. Dust with confectioners' sugar, if desired. Store in an airtight container for up to 5 days.

SPRINKLE MACARONS WITH VANILLA BEAN BUTTERCREAM

Makes about 40

Recipe by Erin Clarkson

In Australia and New Zealand, we call sprinkles “hundreds and thousands.” It’s no surprise that the celebratory jimmies are the secret ingredient to my favorite Christmas biscuit: a bright pink cookie adorned in a rainbow assortment of hundreds and thousands. For a Christmas twist, I made a cheery red macaron with a snowy white coating of hundreds and thousands.

- $2\frac{1}{2}$ cups (300 grams) confectioners' sugar
- $1\frac{1}{4}$ cups (168 grams) almond meal
- 6 large egg whites (180 grams), room temperature
- $\frac{3}{4}$ cup plus 1 tablespoon (162 grams) granulated sugar
- 1 teaspoon red gel food coloring
- 1 teaspoon (6 grams) vanilla bean paste
- White sprinkles
- Vanilla Bean Buttercream (recipe follows)

1. Line baking sheets with parchment paper. Using a pencil, draw $1\frac{1}{2}$ -inch circles $\frac{3}{4}$ inch apart on parchment; turn parchment over.
2. In the work bowl of a food processor, place confectioners' sugar and almond meal; pulse until very finely ground. Sift twice with a fine-mesh sieve, discarding any chunks; set aside. (If there are a large number of chunks, return to the food processor, and pulse again.)
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until foamy. With mixer running, gradually add granulated sugar. Increase mixer speed to high, and beat until meringue starts to firm up. Add food coloring, a few drops at a time, beating until desired color is reached. Add vanilla bean paste, and beat until incorporated. Continue beating until stiff peaks form. Watch this process carefully as you do not want to overwhip.
4. Fold half of almond mixture into meringue. (You want to deflate the meringue just a little at this stage to combine the meringue and almond mixture.) Add remaining almond mixture, and stir lightly to combine. Fold mixture in a series of “turns,” deflating batter by spreading it against side of bowl. Turn bowl slightly, and repeat movement, scooping batter from bottom of bowl, and spreading it against the side. Continuously check the consistency of the batter—you want it to flow like lava when you lift the spatula from the bowl, and you should be able to draw a figure 8 without the batter breaking. (This step can take some practice until you know what it should feel and look like. If in doubt, you are better to undermix than overmix. The process of putting the batter into the bag and piping out will help mix the batter further.)
5. Spoon batter into a large pastry bag fitted with a medium round tip, such as an Ateco #805. Holding piping bag at a 90-degree angle to the surface, pipe batter onto drawn circles on prepared pans. Finish off each piped circle with a little flick of your wrist to minimize the batter forming a point.
6. Holding baking sheet in 2 hands, carefully but firmly bang on counter a few times to release any air bubbles, remove points on top, and help them to spread out slightly. Sprinkle

- top of macarons with sprinkles. Let stand at room temperature until they form a skin that you can touch without your finger sticking to them, about 30 minutes. (This time will drastically vary depending on the humidity.)
7. Preheat oven to 300°F (150°C). About 15 minutes before you are going to bake, place a sheet pan in oven to preheat. (This is going to be used to place under the pan with the macarons on it to double up, which should help with even baking.) Place baking sheet of macarons onto preheated sheet (so you have double thickness baking sheets).
 8. Bake, one batch at a time, for about 18 minutes, rotating pan once, and checking for doneness after 15 minutes. Macarons should develop a foot (the ruffled part on the bottom of the macaron) and bake without browning. To see if they are done, press down lightly on a shell. If the foot gives way, it needs a little longer; if it is stable, then it is close to being done. Test a macaron shell—if you can peel it away cleanly from the paper, they are done. If they are stable but cannot yet peel away cleanly, give them another minute or so. Again, this part takes a little trial and error depending on your oven. If they seem done but do not peel away cleanly, do not worry—there is a little trick for that. (See next step.)
 9. Remove from oven, and let cool on pans for 15 minutes. Remove from pans, and let cool completely on a wire rack. If your macarons do not peel away cleanly, place them on the parchment paper in freezer for 5 to 10 minutes; peel away from paper. Store cooled macarons in an airtight container until ready to use.
 10. Place Vanilla Bean Buttercream in a piping bag fitted with a large French star tip, such as an Ateco #866. Pipe buttercream onto flat side of half of macarons. Place remaining macarons, flat side down, on top of buttercream. Refrigerate in an airtight container overnight to let flavors meld. Bring to room temperature before serving.

Note: Macarons can be a little finicky, so if possible, make this recipe using grams for greatest accuracy.

PRO TIP

It can be a little tricky to check if macarons are done. If you very gently press on the top of one of the shells and it stays stable, then it is likely done. If it is unstable, give it some more time, checking every minute. Baking time varies greatly depending on your oven. If they seem done but will not peel off the parchment paper, pop them in the freezer for 5 to 10 minutes or so to help them release more easily.



VANILLA BEAN BUTTERCREAM

Makes about 2½ cups

- ¾ cup (170 grams) unsalted butter, softened**
- 1 teaspoon (6 grams) vanilla bean paste**
- ¼ teaspoon kosher salt**
- 3 cups plus 2 tablespoons (374 grams) confectioners' sugar, sifted**
- 1 to 2 tablespoons (15 to 30 grams) whole milk, as needed**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, vanilla bean paste, and salt at high speed until pale and creamy. Sift in confectioners' sugar, and beat at medium speed until well combined. If needed, add milk, 1 tablespoon (15 grams) at a time, until light and fluffy and a pipable consistency is reached.

SPICED CHINESE ALMOND COOKIES

Makes 30

Recipe by Rebecca Firth

This is your new favorite holiday cookie that you didn't know you needed. The classic, crisp Chinese takeout almond cookie takes on an updated, soft-batch vibe in these super spiced-up renditions. Be sure to add a thorough coat of the cream-egg wash—it'll give it that über nostalgic, lacquered appearance.

- 1 cup (227 grams) unsalted butter, softened**
- 1¼ cups (250 grams) granulated sugar**
- 1 large egg (50 grams), room temperature**
- 1 teaspoon (4 grams) almond extract**
- 1¼ cups (219 grams) all-purpose flour**
- ¾ cup (95 grams) bread flour**
- ½ cup (48 grams) blanched almond flour**
- 1 teaspoon (5 grams) baking soda**
- 1 teaspoon (5 grams) baking powder**
- 1 teaspoon (2 grams) ground cinnamon**
- ½ teaspoon (1.5 grams) sea salt**
- ½ teaspoon (1 gram) ground nutmeg**
- ½ teaspoon (1 gram) ground allspice**
- 30 whole raw almonds (34 grams)**
- 1 large egg yolk (19 grams)**
- 2 tablespoons (30 grams) heavy whipping cream**

1. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and almond extract, and beat until well combined, about 2 minutes.

3. In a medium bowl, whisk together flours, baking soda, baking powder, cinnamon, salt, nutmeg, and allspice. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Using a spatula, scrape sides and bottom of bowl to ensure everything is incorporated.

4. Using a ½-tablespoon scoop, scoop dough, and roll into balls. Place 2 inches apart on prepared pans. Press an almond into center of each ball, and gently flatten into a disk.

5. In a small bowl, whisk together egg yolk and cream. Brush egg wash onto top and sides of dough, making sure it is thoroughly covered in wash but not pooling around base of dough.

6. Bake until bronzed, 12 to 13 minutes. Hold pans several inches above counter, and drop to deflate cookies slightly. Let cool on pans for 5 to 10 minutes. Remove from pans, and let cool completely on wire racks.

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HAZELNUT SPICE SPECULAAS

Makes 12 (3-inch round) cookies (see Note) 

Recipe by Zoë François

You can make this recipe using cookie molds, stamps, or both. Speculaas is an Eastern European spiced shortcrust biscuit made on or just before St. Nicholas Day in places like the Netherlands, Belgium, and Germany. Typically, they are more about the pretty stamped decoration, but these are so full of toasted hazelnuts and spices that you'll be admiring them for a whole new reason.

- ½ cup (113 grams) unsalted butter, softened**
- ¾ cup (165 grams) firmly packed dark brown sugar**
- 1 large egg yolk (19 grams)**
- 1 tablespoon (15 grams) heavy whipping cream**
- 1½ cups (188 grams) all-purpose flour**
- ¼ cup (35 grams) finely ground blanched hazelnuts**
- ¾ teaspoon (1.5 grams) ground cinnamon**
- ½ teaspoon (1 gram) ground nutmeg**
- ½ teaspoon (1 gram) ground cloves**
- ¼ teaspoon (1.25 grams) baking powder**
- ¼ teaspoon kosher salt**
- Cornstarch, for brushing cookie mold and stamps**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg yolk, and beat for 1 minute. Add cream, and beat until combined.

2. In a medium bowl, whisk together flour, hazelnuts, cinnamon, nutmeg, cloves, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 2 hours or overnight.

3. Line a baking sheet with parchment paper.

4. For cookie molds*, generously brush mold with cornstarch. Quickly knead a small amount of chilled dough on a lightly floured surface, and roll to ¼-inch thickness. Dust surface with more flour, and press into prepared mold. Work quickly so dough doesn't get warm and sticky. Place on prepared pan.

5. For cookie stamps, roll dough to ¼-inch thickness. Using a round cutter that matches the size of your stamps, cut dough,

and place on prepared pan. Brush stamps with cornstarch, and press rounds with stamps. Work quickly so dough doesn't get warm and sticky. Refrigerate dough if it gets too sticky. Refrigerate until well chilled

6. Preheat oven to 350°F (180°C).

7. Bake until edges are golden, 8 to 12 minutes. Let cool on pan for 5 minutes. Remove from pans, and let cool completely on wire racks.

**I used Brown Bag Designs cookie molds and stamps, available on brownbagcookiemolds.com or amazon.com. The lamb mold is vintage, and the stamp is the Thistle Cookie Stamp from the British Isle Series*

Note: Your yield for these cookies will depend on which cookie stamps or molds you use.

PRO TIP

Dusting the cookie molds and stamps with plenty of cornstarch and keeping your dough chilled is key to getting a clean impression in your cookies.



TAHINI CHOCOLATE RUGELACH

Makes 24 🎁

Recipe by Joshua Weissman

This traditional Jewish pastry is essentially a cream cheese-based sweet dough that's rolled with all sorts of fillings. Traditionally, rugelach is crescent-shaped, but I cut these into rounds instead. They are a little easier to make than the classic version, which means you get to enjoy them even sooner

- 1 cup (227 grams) unsalted butter, softened
- 8 ounces (225 grams) cream cheese, softened
- 3 tablespoons (42 grams) firmly packed dark brown sugar
- 2 large egg yolks (37 grams)
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour*
- ½ teaspoon (1.5 grams) kosher salt

- 1 cup (267 grams) tahini*, chilled
- 6 ounces (175 grams) 50% to 60% cacao chocolate, finely chopped
- 1 large egg (50 grams), lightly beaten
- Sesame seeds, for sprinkling
- Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, cream cheese, and brown sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition. Beat in vanilla.
2. With mixer on low speed, gradually add flour and salt to butter mixture, beating until combined. Divide dough in half, and shape each half into a disk. Wrap in plastic wrap, and refrigerate for at least 6 hours or overnight.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper or a nonstick baking mat.
4. Roll half of dough into an oval, ¼ inch thick. Using a bench scraper or a knife, cut edges to form a clean rectangle. Spread half of tahini onto dough, leaving a ½-inch border on all sides. Sprinkle with half of chocolate. Starting with one long side, roll dough into a tight log. Using a sharp knife, cut log into 1½-inch slices. Place on prepared pans. Repeat with remaining dough, remaining tahini, and remaining chocolate. Brush slices with egg wash, and lightly sprinkle with sesame seeds.
5. Bake until golden brown, 20 to 30 minutes. Let cool on a wire rack. Dust with confectioners' sugar, if desired. Store in an airtight container.

**I used Bob's Red Mill All-Purpose Flour and Ziyad Tahini.*

CIAMBELLINE AL VINO

Makes about 36 🎁

Recipe by Sarah Brunella

These white wine cookies are typical to the Lazio region of Italy. They originated from the concept of making a cookie using only the ingredients that you had on hand. Today, recipes vary, with versions calling for anything between red, white, dry, or sweet wine. The ideal recipe calls for one of the many vinos from Lazio, such as the Moscato di Terracina or the Cannellino. You can substitute anise seeds with 1 or 2 tablespoons of anise liqueur, as most Romans do.

- ¾ cup (150 grams) granulated sugar, plus more for coating**
- ¾ cup (168 grams) extra-virgin olive oil (see Pro Tip)**
- ¾ cup (180 grams) white wine**
- 1 teaspoon (5 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ teaspoon (5 grams) anise seeds**
- 5 cups (625 grams) all-purpose flour, sifted**
- Wine, to serve**

1. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.
2. In a large bowl, stir together sugar, oil, wine, baking powder, salt, and anise seeds with a wooden spoon. Add flour, stirring until combined. Turn out dough, and knead until a soft, smooth dough forms (not too dry). Shape dough into a ball, and cover with a bowl. Let rest for 10 to 15 minutes.
3. Place sugar in a small bowl. Shape dough into 6-inch-long logs. Gently curve ends, and pinch together to form a ring. Gently press ring into sugar, coating completely. Place on prepared pans.
4. Bake until pale (not golden brown), about 22 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Serve with wine, letting cookies soak in it for a few seconds. Delicious eaten fresh, but they can be stored in an airtight container for up to 2 weeks

Note: If you do not like anise seeds, you can flavor the cookies with vanilla (extract or seeds).

PRO TIP

I suggest using a fresh fruity olive oil. I use Anfosso's Extra Virgin Olive Oil (available online) made with Taggiasca olives from Italy's Liguria region. It has a gentle taste, which works better in desserts. You can also use regular olive oil, in which case I would suggest adding an additional ½ teaspoon (5 grams) anise seed and ½ teaspoon (2 grams) vanilla extract to balance the strong flavor.

MINCEMEAT RUM CHOCOLATE SANDWICH COOKIES

Makes 15

Recipe by Edd Kimber

I love Oreo sandwich cookies, and over the years, I've had fun playing around with different flavored homemade versions. This one harkens back to a

British holiday classic, the mince pie. Originally made with meat (hence the term "mince"), they're individual pies filled with a syrupy spiced fruit filling. These sandwich cookies follow the same pattern, served alongside a rum-infused buttercream. If you can get ahold of ready-made mincemeat, feel free to use that instead of making your own.

- ¾ cup plus 2 tablespoons (198 grams) unsalted butter, softened**
- ½ cup plus 2 tablespoons (124 grams) granulated sugar**
- ½ cup plus 1 tablespoon (124 grams) firmly packed light brown sugar**
- 1 teaspoon (4 grams) vanilla extract**
- 2 cups plus 2 tablespoons (266 grams) all-purpose flour**
- ½ cup (43 grams) black cocoa powder**
- ½ teaspoon (2.5 grams) baking soda**
- ½ teaspoon (1.5 grams) kosher salt**
- Rum Buttercream (recipe follows)**
- Quick Mincemeat Filling (recipe follows)**
- Garnish: confectioners' sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in vanilla.
2. In a medium bowl, whisk together flour, black cocoa, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until dough starts to come together. (If you overmix the dough, your cookies will end up chewy rather than crisp.) Turn out dough onto a work surface, and bring together into a uniform dough. Divide dough in half, and shape into disks. Wrap in plastic wrap, and refrigerate for at least 1 hour.
3. Preheat oven to 350°F (180°C). Line 2 half sheet pans with parchment paper.
4. On a lightly floured surface, roll half of dough to ¼-inch thickness. Using a 2¾-inch fluted round cutter, cut dough, reserving scraps. Place cookies on prepared pans. Using a 1-inch star-shaped cutter, cut centers from half of cookies. Repeat with remaining dough. Gather all scraps, and briefly knead back into a uniform dough. Refrigerate until firm before repeating procedure once. (Don't use the second round of scraps as working the dough further will make tough cookies.) Refrigerate cookies for 20 minutes.
5. Bake until firm, about 9 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
6. Place Rum Buttercream in a piping bag

fitted with a small round piping tip. Pipe a ring of Rum Buttercream on flat side of all solid cookies. Fill centers with Quick Mincemeat Filling. Dust cookies with cutouts with confectioners' sugar, if desired. Place cookies with cutouts, flat side down, on top of filling. Store in an airtight container for up to 3 days

RUM BUTTERCREAM

Makes 1½ cups

- ½ cup (113 grams) unsalted butter, softened**
- 2 cups (240 grams) confectioners' sugar**
- 2 tablespoons (30 grams) spiced rum**
- 1 teaspoon (4 grams) vanilla extract**
- ¼ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth and creamy. Add confectioners' sugar, and beat until fluffy, about 5 minutes. Add rum, vanilla, and salt, and beat until combined, about 1 minute. Use immediately.

QUICK MINCEMEAT FILLING

Makes 1 cup

Zest and juice of 1 orange (131 grams)

- ½ cup (64 grams) sultanas**
- ½ cup (64 grams) raisins**
- ¼ cup (55 grams) firmly packed light brown sugar**
- 1 teaspoon (2 grams) mixed spice***
- 2 tablespoons (30 grams) spiced rum**

1. In a small saucepan, combine orange zest and juice, sultanas, raisins, brown sugar, and mixed spice. Cook over medium-high heat until sugar is dissolved and liquid has reduced and become syrupy. Remove from heat, and stir in rum. Cover with plastic wrap, and refrigerate until ready to use. When fully cooled, mixture should be thick like caramel. If too loose, it needs to cook slightly longer.

**Mixed spice, available on amazon.com, is the most traditional British spice mix used in most classic Christmas fruit dessert recipes. You can substitute with pumpkin pie spice, available at American grocery stores, or make your own mixed spice. Stir together 1 tablespoon (6 grams) ground allspice, 1 tablespoon (6 grams) ground cinnamon, 1 tablespoon (6 grams) ground nutmeg, 2 teaspoons (4 grams) ground ginger, ½ teaspoon (1 gram) ground cloves, and ½ teaspoon (1 gram) ground coriander.*







JAMARETTI COOKIES

Makes about 26

Recipe by Laura Kasavan

These cookies are a hybrid of two classics: Italian amaretti and traditional American thumbprint cookies. The amaretto is an almond-flavored macaron native to Saronno in Northern Italy. Fragrant with almond paste and filled with sweet apricot jam, the Jamaretti Cookies are finished with a drizzle of Cinnamon Cardamom Glaze and cut on the diagonal into jeweled slices.

- 2½ cups (281 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ teaspoon (1 gram) ground cinnamon**
- 4 ounces (118 grams) almond paste, cubed**
- ¾ cup (150 grams) granulated sugar**
- ½ cup (113 grams) unsalted butter, softened and cubed**
- 2 large eggs (100 grams), room temperature**
- ½ teaspoon (2 grams) almond extract**
- ⅔ cup (213 grams) apricot jam**
- Cinnamon Cardamom Glaze (recipe follows)**

- 1.** In a medium bowl, whisk together flour, baking powder, salt, and cinnamon. Set aside
- 2.** In the work bowl of a food processor, place almond paste and sugar; process until combined. Add butter, eggs, and almond extract, and process until smooth. Add flour mixture, and process just until a soft dough forms, no more than 30 seconds. Using a bench scraper, divide dough in half, and turn out onto 2 pieces of plastic wrap. (Dough will be sticky.) Shape each half into a disk, and wrap in plastic wrap. Refrigerate for at least 1 hour.
- 3.** Preheat oven to 350°F (180°C). Line a rimmed baking sheet with parchment paper.
- 4.** On a lightly floured surface, shape each disk of dough into 2 (14x3-inch) logs; place on prepared pan.
- 5.** Bake just until set, about 15 minutes. Remove from oven, and make an indentation down center of each log using the back of a tablespoon. In a small microwave-safe bowl, microwave jam for 10 seconds. Stir jam to loosen, then fill center of each log with jam. Bake until golden, 12 to 14 minutes more. Let cool completely on a wire rack.
- 6.** Drizzle Cinnamon Cardamom Glaze over cooled cookies. Let stand until set, about 30 minutes. Using a serrated knife, cut logs diagonally into slices.

CINNAMON CARDAMOM GLAZE

Makes about ½ cup

- ¾ cup (90 grams) confectioners' sugar, sifted**
- 2 tablespoons (30 grams) whole milk**
- ½ tablespoon (7 grams) unsalted butter, melted**
- 1 teaspoon (4 grams) vanilla extract**
- ¼ teaspoon ground cinnamon**
- ⅛ teaspoon kosher salt**
- ⅛ teaspoon ground cardamom**

- 1.** In a small bowl, whisk together all ingredients until smooth. Use immediately.



CHOCOLATE COCONUT ALFAJORES

Makes 25

Recipe by Edd Kimber

A Latin American holiday favorite, alfajores feature a thick layer of dulce de leche sandwiched between two crumbly butter cookies sprinkled with coconut flakes. A final coat of dark chocolate makes these cookies even more decadent than the classic. Thanks to the cornstarch, these are especially tender and will melt in your mouth.

- 2 cups (250 grams) all-purpose flour**
- $\frac{3}{4}$ cup (80 grams) confectioners' sugar**
- 5 tablespoons (40 grams) cornstarch**
- $\frac{1}{4}$ teaspoon kosher salt**
- 1 cup (227 grams) cold unsalted butter, cubed**
- 2 large egg yolks (37 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- $\frac{3}{4}$ cup (200 grams) dulce de leche**

- 7 ounces (200 grams) dark chocolate, roughly chopped**
- $\frac{3}{4}$ cup (56 grams) desiccated coconut**

- 1.** In the work bowl of a food processor, place flour, confectioners' sugar, cornstarch, and salt; pulse until combined. Add cold butter, and pulse until mixture resembles coarse meal. Add egg yolks and vanilla, and pulse until mixture comes together and a dough forms. Divide dough in half.
- 2.** On a work surface lightly dusted with cornstarch, roll each portion of dough into a log, about 2 inches thick. Wrap in plastic wrap, and refrigerate until firm, about 2 hours.
- 3.** Preheat oven to 350°F (180°C). Line 2 half sheet pans with parchment paper.
- 4.** Using a sharp knife, cut logs into $\frac{1}{4}$ -inch-thick slices. Place about 1 inch apart on prepared pans.
- 5.** Bake until lightly browned around the edges, 10 to 11 minutes. Let cool completely on pans.

- 6.** Place dulce de leche in a piping bag fitted with a small, plain round piping tip. Pipe a small round of dulce de leche onto half of cookies. Place remaining cookies on top of dulce de leche, gently pressing together until dulce de leche just reaches edges of cookie. Refrigerate cookies while preparing chocolate.
- 7.** In a medium microwave-safe bowl, microwave chocolate on high in 15- to 20-second intervals, stirring between each, until almost fully melted but some small pieces remain visible. Remove bowl from microwave, and stir vigorously until fully melted. (This is the simplest method of tempering chocolate and needs no thermometer.)
- 8.** Dip cookies halfway into melted chocolate, letting excess drip off. Place on a sheet of parchment paper, and sprinkle coconut over melted chocolate while still warm. Let stand until chocolate is set. Store in an airtight container for up to 2 days, but cookies will soften over time.





PEPPERMINT NANAIMO BARS

Makes 18

Recipe by Laura Crandall

Blending the flavors of a wintry mocha with a Canadian classic, these Nanaimo bars receive a boost from an espresso-spiked ganache, a dose of peppermint extract, and a lightly spiced cinnamon filling. At the base, rich macadamia nuts and sweet coconut flakes add a satisfying element of chew.

- ½ cup (113 grams) unsalted butter**
- 6 tablespoons (30 grams) unsweetened cocoa powder**
- ½ cup (67 grams) granulated sugar**
- ¾ teaspoon (2.25 grams) kosher salt**
- 1 large egg (50 grams), lightly beaten**
- ½ teaspoon (3 grams) vanilla bean paste**
- ¼ teaspoon (1 gram) peppermint extract**
- 1¾ cups (228 grams) shortbread cookie crumbs***
- ¾ cup (85 grams) sweetened flaked coconut**
- ½ cup (38 grams) macadamia nuts, finely chopped**
- Cinnamon Custard Filling (recipe follows)**
- Espresso Ganache (recipe follows)**
- Garnish: crushed peppermints**

1. Line an 8-inch square baking pan with parchment paper, letting excess extend over sides of pan. Spray with cooking spray.
2. In the top of a double boiler, combine butter, cocoa, sugar, and salt. Cook over simmering water, stirring constantly, until butter is melted. Add egg, vanilla bean paste, and peppermint extract; cook, stirring constantly, until thickened and smooth, about 1 minute. Remove from heat; stir in cookie crumbs, coconut, and macadamia nuts. Press mixture into bottom of prepared pan.
3. Spread Cinnamon Custard Filling onto prepared crust, smoothing top with an offset spatula. Spread Espresso Ganache on top of Cinnamon Custard Filling, smoothing top with an offset spatula. Refrigerate for at least 2 hours.
4. Using excess parchment as handles, remove from pan, and cut into bars. Top with crushed peppermints, if desired. Serve at room temperature.

*I used Walkers Pure Butter Shortbread.

CINNAMON CUSTARD FILLING

Makes 1¾ cups

- ½ cup plus 2 tablespoons (141 grams) unsalted butter, softened**

- 2 tablespoons (20 grams) vanilla custard powder***
- 1 teaspoon (4 grams) vanilla extract**
- ¼ teaspoon ground cinnamon**
- 2½ cups (300 grams) confectioners' sugar, sifted**
- 3 tablespoons (45 grams) heavy whipping cream**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and custard powder at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Stir in vanilla and cinnamon. Gradually add confectioners' sugar alternately with cream, beating until combined, about 1 minute.

*I used Bird's Custard Powder.

ESPRESSO GANACHE

Makes ½ cup

- 4 ounces (115 grams) 56% cacao semisweet chocolate, chopped**
- 1½ tablespoons (21 grams) unsalted butter**
- 1 teaspoon (2 grams) espresso powder**
- 2 tablespoons (30 grams) heavy whipping cream, warmed**

1. In the top of a double boiler, combine chocolate, butter, and espresso powder. Cook over simmering water, stirring constantly, until chocolate is melted and mixture is smooth. Remove from heat; stir in warm cream until combined

FINNISH PINWHEEL COOKIES (JOULUTORTTU)

Makes about 24

Recipe by Elizabeth Stringer

Walking the fine line between a cookie and a tart, the joulutorttu is a favorite holiday treat found in bakeries and homes across Finland. The traditional recipe calls for a prune preserve filling, but I opted for a bright, boozy cranberry and ruby port reduction.

- 3 cups (375 grams) all-purpose flour**
- 1 cup (227 grams) cold unsalted butter, cubed**
- 1 teaspoon (3 grams) kosher salt**
- 1 cup (225 grams) ricotta cheese**
- ¼ cup (60 grams) whole milk**
- Cranberry Port Preserves (recipe follows)**
- Garnish: confectioners' sugar**

1. In the work bowl of a food processor, place flour, cold butter, and salt; pulse until mixture

is crumbly. Add ricotta and milk, and pulse until dough comes together. Divide dough into 3 equal portions. Shape each portion into a disk, and wrap in plastic wrap. Refrigerate overnight.

2. Preheat oven to 400°F (200°C). Line 3 rimmed sheet pans with parchment paper.
3. Working with one disk of dough at a time, roll dough to ⅛-inch thickness on a lightly floured surface. Using a 3-inch square cutter, cut dough, and place on prepared pans. On each square, make 4 (1-inch) cuts at corners diagonally toward center. Place 1 teaspoon (7 grams) Cranberry Port Preserves in center of each cookie. Fold every other tip over toward center, forming a pinwheel. Dab ends of tips with water to help adhere and prevent separation during baking.
4. Bake until edges are just barely golden brown, 11 to 12 minutes. Let cool completely on pans. Dust with confectioners' sugar, if desired.

CRANBERRY PORT PRESERVES

Makes about 1 cup

- 2 cups (210 grams) frozen cranberries, thawed**
- ¼ cup (55 grams) firmly packed light brown sugar**
- ¼ cup (60 grams) water**
- ¼ cup (60 grams) ruby port wine**

1. In a medium saucepan, bring all ingredients to a boil over medium-high heat. Mash cranberries, and reduce heat to low; simmer for 10 minutes. Pour mixture into a jar with a tight-fitting lid, and let cool completely. Refrigerate any leftover cranberry preserves for up to 2 weeks. (Leftover hot preserves can be transferred to sterilized jars, water bath processed for 10 minutes, and stored for up to 6 months.)

CHESTNUT AND HONEY MADELEINES

Makes about 24

Recipe by Zoë François

Roasted chestnuts offer a rich yet subtle flavor and seasonal flare to this French treat from the Lorraine region in northeastern France. I paired the chestnut with bold honey and a touch of dark chocolate. Use chestnut honey if you can find it (available online), but any strong honey will do nicely.

- 13 tablespoons (182 grams) unsalted butter**
- ¾ cup (128 grams) roasted peeled chestnuts***
- 1¾ cups (200 grams) confectioners' sugar, divided**

- 6 large egg whites (180 grams)**
- 1 tablespoon plus 1 teaspoon (28 grams) strong-flavored honey**
- ½ cup plus 1 tablespoon (71 grams) all-purpose flour**
- ¼ teaspoon kosher salt**
- 4 ounces (115 grams) dark chocolate, melted**

- 1.** In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 8 minutes. Remove from heat, and let cool slightly.
- 2.** In a nut grinder, grind chestnuts and 1 tablespoon (7 grams) confectioners' sugar until a smooth paste forms.
- 3.** In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until foamy. With mixer on low speed, add honey and remaining 193 grams confectioners' sugar, beating to combine. Beat in browned butter and chestnut paste. Add flour and salt, beating until combined. Refrigerate until well chilled, at least 1 hour or overnight.
- 4.** Preheat oven to 350°F (180°C). Generously butter and flour a madeleine pan.
- 5.** Spoon batter into prepared wells, filling three-fourths full. Smooth batter, and freeze for 5 minutes.
- 6.** Bake until edges are caramel colored, about 12 minutes. Let cool in pan for 1 minute. Remove from pan, and let cool completely on a wire rack. Drizzle with melted chocolate. Cookies are best eaten the day they are baked.

**I used prepackaged roasted peeled chestnuts, commonly found online or in Asian markets or some grocery stores such as Whole Foods and Trader Joe's*

GERMAN ALMOND CRESCENT COOKIES

Makes 24 🍪

Recipe by Elizabeth Stringer

This crumbly, almond-scented cookie is a Christmas classic from Germany. We changed the confectioners' sugar dusting to a homemade vanilla sugar, a vanilla bean-speckled coating worth the bit of extra effort.

- ½ cup (100 grams) superfine castor sugar**
- 1 vanilla bean, split lengthwise, seeds scraped, reserved, and divided**

- 2 cups (250 grams) all-purpose flour**
- 1 cup (227 grams) cold unsalted butter, cubed**
- ¾ cup (90 grams) confectioners' sugar**
- ¾ cup (72 grams) almond flour**
- ½ teaspoon (1.5 grams) kosher salt**

- 1.** In the container of a blender, place castor sugar and half of vanilla bean seeds; blend on high until a fine powder is achieved, about 10 seconds. Set aside.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat all-purpose flour, cold butter, confectioners' sugar, almond flour, salt, and remaining vanilla bean seeds at medium-low speed until a crumbly dough forms, 3 to 4 minutes. (Mixture will start out dry and crumbly, but will come together.) Shape dough into a disk, and wrap in plastic wrap. Refrigerate for 1 hour.
- 3.** Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
- 4.** Divide dough into 24 (25-gram) balls. Roll dough balls into 4½-inch logs with tapered ends, and bend each one into a crescent shape. Place about 1 inch apart on prepared pans.

- 5.** Bake, one batch at a time, until edges are just beginning to turn golden (not browned), 12 to 15 minutes. Sift vanilla sugar over hot cookies. Let cool completely; dust with vanilla sugar again. Store in an airtight container for up to 3 weeks. 🍪







EPIC

holiday bars

BURSTING WITH BOOZY FRUIT, NUTS, CHOCOLATE, AND
OTHER MAGICAL MIX-INS, OUR BROWNIES, BLONDIES, AND
BARS OFFER FESTIVE FUN BY THE SLICE

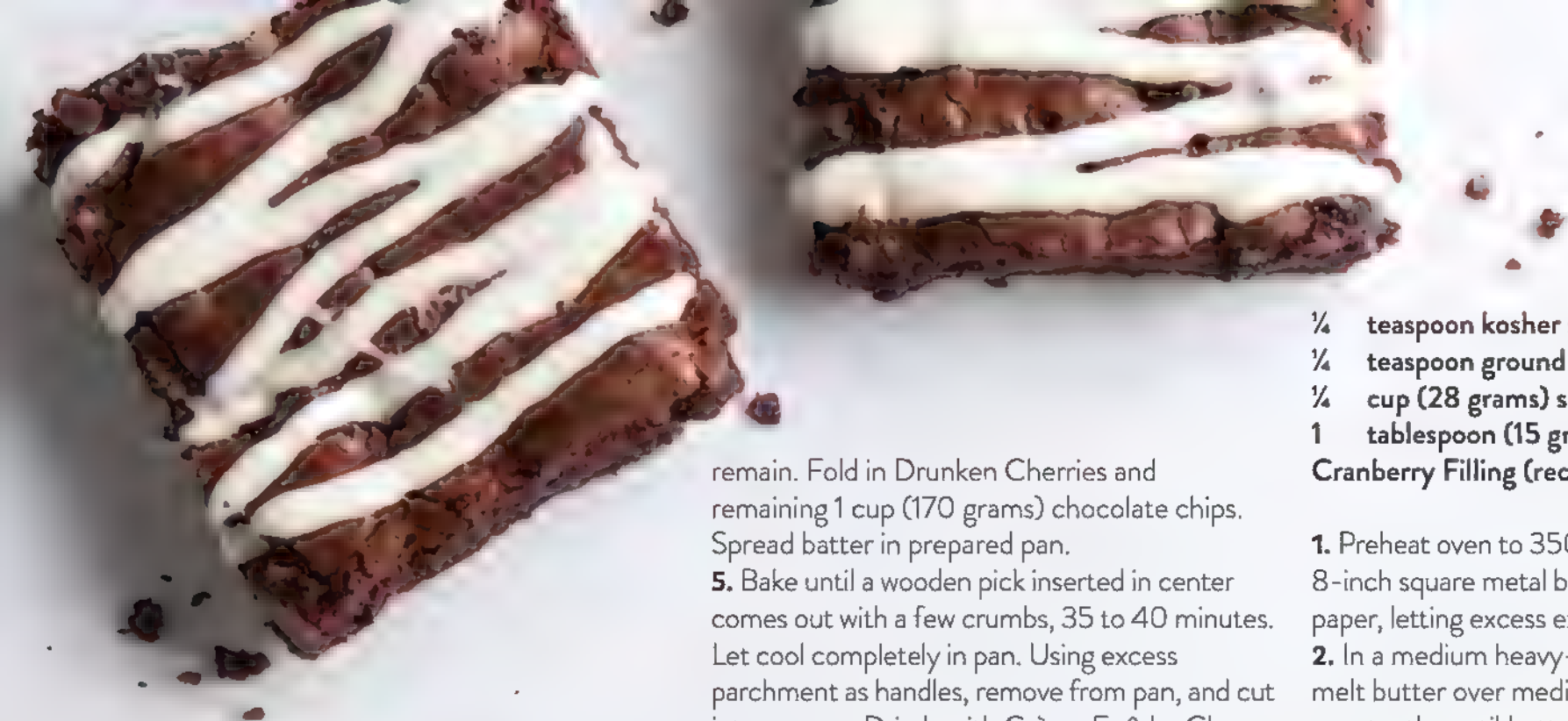






PRO TIP:
Use an offset spatula
to create mini frosting
peaks by gently swirling
and lifting the spatula.





BLACK FOREST BROWNIES

Makes 12

Recipe by Laura Crandall

Your favorite German cake, now in a fudgy brownie package. Plump with kirsch-drunk cherries and dark chocolate chips, these decadent bars get pushed over the edge with a tangy Crème Fraîche Glaze.

- 2½ cups (453 grams) 63% cacao dark chocolate chips, divided**
- 1 cup (227 grams) unsalted butter, cubed**
- 1 teaspoon (2 grams) espresso powder**
- 2 cups (400 grams) granulated sugar**
- 4 large eggs (200 grams), lightly beaten**
- 2 tablespoons (30 grams) half-and-half**
- 1 teaspoon (4 grams) vanilla extract**
- 1½ cups (188 grams) all-purpose flour**
- ½ cup (43 grams) Dutch process cocoa powder**
- 1 teaspoon (3 grams) kosher salt**
- 1 cup (250 grams) strained, halved, and packed Drunken Cherries (recipe follows)**
- Crème Fraîche Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour a 13x9-inch baking pan, and line with parchment paper, letting excess extend over sides of pan.
2. In the top of a double boiler, combine 1½ cups (283 grams) chocolate chips, butter, and espresso powder. Cook over simmering water, stirring occasionally, until mixture is smooth. Turn off heat, and whisk in sugar. Remove from heat, and let cool slightly.
3. Add half of beaten eggs to chocolate mixture, whisking until combined. Add remaining beaten eggs, and whisk until combined. Whisk in half-and-half and vanilla.
4. In a medium bowl, whisk together flour, cocoa, and salt. Fold flour mixture into chocolate mixture until a few bits of flour

remain. Fold in Drunken Cherries and remaining 1 cup (170 grams) chocolate chips. Spread batter in prepared pan.

5. Bake until a wooden pick inserted in center comes out with a few crumbs, 35 to 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan, and cut into squares. Drizzle with Crème Fraîche Glaze.

DRUNKEN CHERRIES

Makes 3 cups

- 3 cups (420 grams) frozen pitted dark sweet cherries**
- ¾ cup (133 grams) granulated sugar**
- ¾ cup (160 grams) cherry brandy**

1. Place cherries in a medium bowl.
2. In a small saucepan, heat sugar and brandy over low heat, stirring constantly, until sugar is dissolved. Pour mixture over cherries. Cover and refrigerate overnight.

CRÈME FRAÎCHE GLAZE

Makes 1 cup

- 1 cup (120 grams) confectioners' sugar**
- ½ cup (120 grams) crème fraîche**
- 2 teaspoons (10 grams) whole milk**
- 1 teaspoon (5 grams) cherry brandy**

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

CRANBERRY STREUSEL BARS

Makes 12 to 16

Recipe by Laura Kasavan

These crumb bars have the perfect ratio of thick browned butter crust and nutty streusel topping separated by a jammy Cranberry Filling.

- 14 tablespoons (196 grams) unsalted butter**
- ¾ cup (150 grams) granulated sugar**
- ¾ cup (55 grams) firmly packed light brown sugar**
- 1 teaspoon (4 grams) almond extract**
- 2 cups (250 grams) all-purpose flour**
- ¾ teaspoon (1.25 grams) baking soda**

- ¼ teaspoon kosher salt**
- ¼ teaspoon ground cinnamon**
- ¼ cup (28 grams) sliced almonds**
- 1 tablespoon (15 grams) ice water**
- Cranberry Filling (recipe follows)**

1. Preheat oven to 350°F (180°C). Line an 8-inch square metal baking pan with parchment paper, letting excess extend over sides of pan.
2. In a medium heavy-bottomed saucepan, melt butter over medium heat. Cook, stirring constantly, until butter turns a medium-brown color and has a nutty aroma, about 5 minutes.
3. In a large bowl, whisk together browned butter, granulated sugar, brown sugar, and almond extract. In a medium bowl, whisk together flour, baking soda, salt, and cinnamon. Add flour mixture to browned butter mixture, and fold in until incorporated.
4. Place ¾ cup dough in a small bowl. Add almonds and 1 tablespoon (15 grams) ice water, stirring to combine. Refrigerate until ready to use. Press remaining dough into bottom of prepared pan.
5. Bake until lightly golden and set, 14 to 16 minutes. Let cool on a wire rack for 15 minutes. Spoon Cranberry Filling over prepared crust, and crumble reserved ¾ cup chilled dough over filling. Bake until top is golden and filling is slightly bubbly, 36 to 40 minutes more. Let cool completely on a wire rack.
6. Just before cutting, freeze for 15 minutes. Using excess parchment as handles, remove from pan, and cut into squares.

CRANBERRY FILLING

Makes about 1½ cups

- 2 cups (220 grams) fresh or frozen cranberries***
- ¾ cup (150 grams) granulated sugar**
- 3 tablespoons (45 grams) amaretto**
- 2 tablespoons (30 grams) water**
- ¼ teaspoon kosher salt**
- 1 teaspoon (3 grams) arrowroot starch****

1. In a medium heavy-bottomed saucepan, bring cranberries, sugar, amaretto, 2 tablespoons (30 grams) water, and salt to a boil over medium-high heat. Cook, stirring constantly, until cranberries begin to split open. Reduce heat to low, and simmer for 10 minutes, stirring occasionally. Add arrowroot starch, and cook until thickened, 1 to 2 minutes. Use immediately.

**If using frozen cranberries, there's no need to thaw—simply cook as directed.*

***Arrowroot starch is a natural thickener; 1 teaspoon (3 grams) cornstarch may also be used.*

CARDAMOM-SPICED COOKIE BARS WITH EGGNOG CREAM CHEESE FROSTING

Makes 18

Recipe by Becky Sue Wilberding

Inspired by a frothy glass of eggnog, these simple cookie bars are warmly spiced with cardamom and slathered in a rich Eggnog Cream Cheese Frosting. Garnishing with freshly grated nutmeg makes them look and taste just like eggnog.

¾ cup (170 grams) unsalted butter, softened
¾ cup (150 grams) granulated sugar
2 large eggs (100 grams)
1 teaspoon (4 grams) almond extract
½ teaspoon (2 grams) vanilla extract
2½ cups (313 grams) all-purpose flour
1 teaspoon (5 grams) baking powder
¾ teaspoon (3 grams) kosher salt
¾ teaspoon (2 grams) ground cardamom
Eggnog Cream Cheese Frosting (recipe follows)
Garnish: grated fresh nutmeg

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.
3. In a medium bowl, whisk together flour, baking powder, salt, and cardamom. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. (Dough will be soft and sticky.) Transfer dough to prepared pan, pressing into bottom and up sides.
4. Bake until golden around the edges, 20 to 25 minutes. Let cool completely on a wire rack. Using excess parchment as handles, remove from pan, and set on a flat surface. Using an offset spatula, spread Eggnog Cream Cheese Frosting onto cookie. Garnish with nutmeg, if desired. Cut into bars, and refrigerate until ready to serve.

EGGNOG CREAM CHEESE FROSTING

Makes 2½ cups

4 ounces (115 grams) cream cheese, softened
2 tablespoons (28 grams) unsalted butter, softened
½ teaspoon (2 grams) almond extract
¼ cup (70 grams) prepared eggnog, room temperature
3 cups (360 grams) confectioners' sugar, sifted

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, butter, and almond extract at medium speed until creamy. With mixer on low speed, gradually add eggnog, beating until combined. Gradually add confectioners' sugar, beating until smooth. Use immediately.

FROSTED CAPPUCCINO COOKIE BARS

Makes 14

Recipe by Thalia Ho

These bars are a dulcet hybrid that's part blondie, part cookie. Filled with soft pockets of white chocolate, hints of nutmeg, and a triple dose of coffee, they're better than good. The thick blanket of Cappuccino Frosting, with its milky coffee undertones, is the real star.

¾ cup plus 3 tablespoons (212 grams) unsalted butter, cubed
¾ cup plus 1 tablespoon (179 grams) firmly packed light brown sugar
¾ cup (150 grams) granulated sugar
1 large egg (50 grams), room temperature
1 tablespoon (13 grams) vanilla extract
1 tablespoon (15 grams) coffee liqueur (optional)
2 cups plus 3 tablespoons (274 grams) all-purpose flour
1 teaspoon (2 grams) coffee powder
¾ teaspoon (3.75 grams) baking soda
¾ teaspoon (2.25 grams) kosher salt
½ teaspoon (1 gram) ground nutmeg
1 cup (170 grams) roughly chopped white chocolate

Cappuccino Frosting (recipe follows)

Garnish: smoked fleur de sel or flaked salt

1. Preheat oven to 350°F (180°C). Grease a 9-inch square baking pan. Line pan with parchment paper, letting excess extend over sides of pan.

2. In a small saucepan, heat butter over medium heat, stirring frequently, until golden and melted. Remove from heat, and pour into a large bowl. Add sugars, whisking until combined. Add egg, vanilla, and coffee liqueur (if using), whisking until smooth and glossy.
3. In a medium bowl, whisk together flour, coffee powder, baking soda, salt, and nutmeg. Add flour mixture to butter mixture, whisking just until combined. (Having some flour chunks throughout batter is OK.) Fold in white chocolate until evenly combined throughout dough. Place dough in prepared pan, and use a rubber spatula to smooth down top and help spread to edges.
4. Bake until golden, just firm and crackled around the edges, and center has begun to set, about 20 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and place on a wire rack to let cool completely.
5. Using a large offset spatula or the back of a metal spoon, thickly spread Cappuccino Frosting onto cooled cookie in a swoop-and-swirl motion. Sprinkle with fleur de sel or flaked salt, if desired. Cut into 14 bars. Best eaten on the day of baking but can be stored in an airtight container at room temperature for up to 3 days.

CAPPUCCINO FROSTING

Makes 2½ cups

2 teaspoons (10 grams) boiling water
1 teaspoon (2 grams) coffee powder
½ cup (113 grams) unsalted butter, softened
2 cups (240 grams) confectioners' sugar
2 tablespoons (30 grams) heavy whipping cream
1 teaspoon (4 grams) vanilla extract

1. In a small bowl, stir together 2 teaspoons (10 grams) boiling water and coffee powder until dissolved. Let cool.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add coffee mixture, cream, and vanilla, beating until smooth and aerated, about 3 minutes. Use immediately.













NO-BAKE CHOCOLATE PEPITA FEUILLETINE BARS

Makes about 48 servings

Recipe by Zoë François

Feilletine are sweet crêpes that have been cooked, cooled, and crisped, then broken into caramelized shards (think fancy, delicate Wheaties). The toasted pepitas and feilletine give these festive bites of chocolate a candy bar-like crunch.

- 16 ounces (455 grams) dark chocolate, finely chopped and divided**
- 1 cup (340 grams) chocolate-hazelnut spread**
- 2 cups (180 grams) feilletine flakes***
- 2 cups (240 grams) toasted pepita seeds, divided**
- ½ cup (120 grams) heavy whipping cream**
- Sea salt, for sprinkling**
- Gold leaf, for decorating**

- 1.** Butter a 9-inch square cake pan. Line pan with parchment paper, letting excess extend over sides of pan.
- 2.** In the top of a double boiler, place 12 ounces (340 grams) chocolate. Cook over simmering water, stirring frequently, until melted. Add chocolate-hazelnut spread, stirring until well combined. Remove from heat; add feilletine and 1½ cups (180 grams) pepitas, stirring to combine. Spread mixture in prepared pan. Cover with a piece of plastic wrap, pressing wrap directly onto surface to flatten. Refrigerate until set, about 1 hour or overnight.
- 3.** In a small saucepan, heat cream just to a simmer. Turn off heat, and add remaining 4 ounces (115 grams) chocolate. Swirl pan so chocolate is submerged. Let stand for 3 minutes; gently whisk until chocolate is smooth. Let cool to nearly room temperature but still pourable.
- 4.** Run a fork over surface of set feilletine mixture so ganache will stick to surface. Pour

ganache over surface, and spread evenly. Bang pan a few times to smooth out surface. Sprinkle with sea salt and remaining ½ cup (60 grams) pepitas. Refrigerate until set, about 30 minutes.

5. Run a hot knife around edges of pan. Using excess parchment as handles, remove from pan, and cut into bars using a hot knife. Decorate with gold leaf as desired.

**I used Essential Pantry Feuilletine Flakes, available on amazon.com. You can also substitute, cup for cup, finely crushed corn flakes for feuilletine.*

MAGIC LAYER BARS

Makes 12 to 24

Recipe by Sarah Kieffer

These bars have four layers of ingredients, which makes for a rich, decadent layer bar that is perfectly gooey and crunchy at the same time.

- 1½ cups (228 grams) graham cracker crumbs
- ½ cup (113 grams) unsalted butter, melted
- 1 tablespoon (12 grams) granulated sugar
- ¾ cup (85 grams) chopped toasted pecans
- 1 cup (170 grams) semisweet chocolate chips
- 1 cup (60 grams) sweetened flaked coconut
- 1 (14-ounce) can (396 grams) sweetened condensed milk

1. Preheat oven to 350°F (180°C). Grease an 8-inch square baking pan. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a small bowl, stir together graham cracker crumbs, melted butter, and sugar. Press mixture into bottom of prepared pan. Add pecans, chocolate chips, and coconut in even, separate layers. Pour condensed milk over top until everything is covered.
3. Bake until edges are golden brown and center is light golden brown, 25 to 30 minutes. Let cool completely on a wire rack, then refrigerate until set and firm. Using excess parchment as handles, remove from pan, and cut into bars. Bars can be refrigerated for up to 3 days but taste best at room temperature.

MAPLE CHESTNUT BARS

Makes 12

Recipe by Elizabeth Stringer

Fair warning: The maple in this recipe will make your whole house smell like a pancake palace. Because the holidays can be an overwhelmingly busy season, I saved some time without sacrificing any flavor by using prepackaged roasted chestnuts commonly found in Asian markets or some grocery stores such as Whole Foods and Trader Joe's.

- 1 cup (227 grams) unsalted butter, softened
- 1½ cups (300 grams) granulated sugar, divided
- 2 cups (250 grams) plus 3 tablespoons (24 grams) all-purpose flour, divided
- ¾ teaspoon (1.5 grams) kosher salt, divided
- 1 cup (113 grams) coarsely chopped walnuts
- 1 cup (113 grams) coarsely chopped roasted chestnuts
- 1 cup (336 grams) maple syrup
- 3 large eggs (150 grams)
- 3 tablespoons (42 grams) unsalted butter, melted
- 1½ teaspoons (6 grams) vanilla extract

1. Preheat oven to 350°F (180°C). Line a 13x9-inch metal baking pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and ½ cup (100 grams) sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together 2 cups (250 grams) flour and ¼ teaspoon salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Using slightly greased hands, press dough into bottom of prepared pan.
4. Bake until lightly browned, about 15 minutes. Let cool on a wire rack.
5. In a medium bowl, whisk together remaining 1 cup (200 grams) sugar, remaining 3 tablespoons (24 grams) flour, and remaining ½ teaspoon (1.5 grams) salt. Whisk in walnuts and all remaining ingredients. Pour filling over prepared crust.
6. Bake until set, 40 to 45 minutes. Let cool completely on a wire rack, about 3 hours. Using excess parchment as handles, remove from pan, and cut into squares. Refrigerate for up to 3 days.

GINGERBREAD BLONDIES

Makes about 9 

Recipe by Elizabeth Stringer

These Gingerbread Blondies get a spicy boost from grated fresh ginger while chunks of white chocolate add a balancing creamy sweetness. For a note of crunch, consider stirring in about 1 cup (113 grams) of chopped pecans, walnuts, or almonds into the batter

- ¾ cup (170 grams) unsalted butter, melted
- 2 cups (440 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- 1 tablespoon (13 grams) vanilla extract
- 1 tablespoon (18 grams) finely grated fresh ginger
- 2¼ cups (281 grams) all-purpose flour
- 1 tablespoon (6 grams) ground ginger
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (2 grams) ground cinnamon
- 1 teaspoon (2 grams) ground allspice
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cloves
- ¼ teaspoon (1.25 grams) baking soda
- ¼ teaspoon ground nutmeg
- 4 ounces (116 grams) white chocolate, chopped

1. Preheat oven to 350°F (180°C). Line a 10-inch square metal baking pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat melted butter, brown sugar, eggs, and vanilla at high speed until sugar is dissolved and mixture has lightened in color, about 5 minutes. Beat in grated ginger.
3. In a medium bowl, sift together flour, ground ginger, baking powder, cinnamon, allspice, salt, cloves, baking soda, and nutmeg. Fold flour mixture into butter mixture. Fold in half of chopped white chocolate. Spread batter in prepared pan, and top with remaining white chocolate.
4. Bake until a wooden pick inserted in center comes out mostly clean, 35 to 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Trim edges, and cut into bars. Store in an airtight container for up to 1 week.





DARK CHOCOLATE ROCKY ROAD

Makes 16 large pieces

Recipe by Erin Clarkson

The beauty of this recipe: Throw all your favorite things in a bowl, drown it in tempered dark chocolate, and then press it into a tin and leave to set. It's the best way to use up any marshmallows or nuts you may have left over from your holiday baking. Mix up the add-ins with anything you like—this recipe can be whatever you make it!

400 grams* chopped Turkish delight
1½ cups (175 grams) Raspberry Marshmallows (recipe follows) (see Note)
1½ cups (175 grams) Vanilla Bean Marshmallows (recipe follows)
1½ cups (162 grams) roasted unsalted pistachios, chopped
5¼ cups (893 grams) chopped dark chocolate
1 tablespoon (9 grams) freeze-dried raspberry powder

1. Grease a 9-inch square baking pan. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, place Turkish delight, Raspberry Marshmallows, Vanilla Bean Marshmallows, and pistachios.
3. In the top of a double boiler, place 3¾ cups (670 grams) chocolate. Cook over simmering water, stirring constantly, until melted and a candy thermometer registers 122°F (50°C). Remove from heat; add remaining 1½ cups (223 grams) chocolate, stirring until melted. Continue stirring until candy thermometer registers 84°F (29°C). Return to double boiler, and heat until candy thermometer registers 90°F (32°C). Pour melted chocolate over Turkish delight mixture, stirring until evenly coated.
4. Scrape out mixture into prepared pan, and smooth down slightly. (Due to the marshmallows in the mixture, it will not smooth flat.) Sprinkle with raspberry powder. Lightly cover with plastic wrap, and let stand at room temperature overnight. Using a warm knife, cut into pieces. Store in an airtight container.

**Turkish delight can't be put in a cup, so the metric weight must be used.*

Note: If you would like to use store-bought marshmallows, use 1 (340-gram) bag of regular-size marshmallows. Chop each marshmallow in half.

RASPBERRY MARSHMALLOWS

Makes 1 (9 inch) pan

¼ cup (32 grams) cornstarch
¼ cup (30 grams) confectioners' sugar
½ cup plus 2 tablespoons (150 grams) cold water, divided
3½ teaspoons (14 grams) unflavored gelatin
2¼ cups plus 1½ tablespoons (468 grams) granulated sugar
¼ cup plus 1 tablespoon (106 grams) light corn syrup
2 tablespoons (18 grams) freeze-dried raspberry powder
1 tablespoon (18 grams) vanilla bean paste or 1 vanilla bean, split lengthwise, seeds scraped and reserved
1 tablespoon red food coloring

1. In a small bowl, sift together cornstarch and confectioners' sugar. Grease a 9-inch square baking pan, and lightly dust with some of the cornstarch mixture.
2. In the bowl of a stand mixer fitted with the whisk attachment, stir together ¼ cup plus 1 tablespoon (75 grams) cold water and gelatin. Let stand until softened, about 5 minutes.
3. In a medium heavy-bottomed saucepan, heat granulated sugar, corn syrup, raspberry powder, vanilla bean paste, and remaining ¼ cup plus 1 tablespoon (75 grams) cold water over medium heat. Cook, stirring occasionally, until a candy thermometer registers 240°F (116°C). Remove from heat, and let cool to 210°F (99°C).
4. With mixer on medium speed, break up gelatin slightly. Add sugar syrup mixture in a slow, steady stream. Increase mixer speed to high, and beat until marshmallow is doubled in size, holds a small peak, and is fluffy, 5 to 7 minutes. At some point during the last minute, add food coloring and continue beating until incorporated. Pour into prepared pan, and spread with a lightly oiled offset spatula to smooth. Dust with more cornstarch mixture, and let stand until set, 3 to 4 hours.
5. Turn out onto a cutting board, and lightly dust with cornstarch mixture. Using a sharp knife, cut marshmallow into ¾-inch squares, dusting knife and marshmallow with cornstarch mixture as needed to prevent sticking. Store in an airtight container for up to 1 month.

Note: It is especially important to make this marshmallow recipe using grams—with all the sticky ingredients, it is much easier to weigh them all directly into the saucepan and mixing bowl.

VANILLA BEAN MARSHMALLOWS

Makes 1 (9 inch) pan

¼ cup (32 grams) cornstarch
¼ cup (30 grams) confectioners' sugar
½ cup plus 2 tablespoons (150 grams) cold water, divided
3½ teaspoons (14 grams) unflavored gelatin
2¼ cups plus 1½ tablespoons (468 grams) granulated sugar
¼ cup plus 1 tablespoon (106 grams) light corn syrup
1 tablespoon (18 grams) vanilla bean paste or 1 vanilla bean, split lengthwise, seeds scraped and reserved

1. In a small bowl, sift together cornstarch and confectioners' sugar. Grease a 9-inch square baking pan, and lightly dust with some of the cornstarch mixture.
2. In the bowl of a stand mixer fitted with the whisk attachment, stir together ¼ cup plus 1 tablespoon (75 grams) cold water and gelatin. Let stand until softened, about 5 minutes.
3. In a medium heavy-bottomed saucepan, heat granulated sugar, corn syrup, vanilla bean paste, and remaining ¼ cup plus 1 tablespoon (75 grams) cold water over medium heat. Cook, stirring occasionally, until a candy thermometer registers 240°F (116°C). Remove from heat, and let cool to 210°F (99°C).
4. With mixer on medium speed, break up gelatin slightly. Add sugar syrup mixture in a slow, steady stream. Increase mixer speed to high, and beat until marshmallow is doubled in size, holds a small peak, and is fluffy, 5 to 7 minutes. Pour into prepared pan, and spread with a lightly oiled offset spatula to smooth. Dust with more cornstarch mixture, and let stand until set, 3 to 4 hours.
5. Turn out onto a cutting board, and lightly dust with cornstarch mixture. Using a sharp knife, cut marshmallow into ¾-inch squares, dusting knife and marshmallow with cornstarch mixture as needed to prevent sticking. Store in an airtight container for up to 1 month.

Note: These are essentially just the Raspberry Marshmallows but without the raspberry powder and food coloring.

ENGLISH TOFFEE COOKIE BARS

Makes 12 to 16

Recipe by Laura Kasavan

A decadent spin on the classic holiday confection, these chewy cookie bars feature a browned butter-toffee cookie crust and thin layer of chocolate. Topped with crunchy toffee bits and a sprinkling of flaked sea salt, they're sure to become your signature cookie bar.

- ¾ cup (170 grams) unsalted butter**
- ½ cup (100 grams) granulated sugar**
- ½ cup (110 grams) firmly packed light brown sugar**
- 1 teaspoon (4 grams) vanilla extract**
- ½ teaspoon (2 grams) almond extract**
- 1½ cups (188 grams) all-purpose flour**
- ½ teaspoon (1.5 grams) cornstarch**
- ¼ teaspoon (1.25 grams) baking soda**
- ¼ teaspoon kosher salt**
- ½ cup (75 grams) plus 3 tablespoons (32 grams) toffee bits, divided**
- 1¼ cups (213 grams) semisweet chocolate chips**

Garnish: flaked sea salt

- 1.** Preheat oven to 350°F (180°C). Line an 8-inch square metal baking pan with parchment paper, letting excess extend over sides of pan.
- 2.** In a medium heavy-bottomed saucepan, melt butter over medium heat. Cook, stirring constantly, until butter turns a medium-brown color and has a nutty aroma, about 5 minutes.
- 3.** In a large bowl, whisk together browned butter, sugars, and extracts. In a medium bowl, whisk together flour, cornstarch, baking soda, and salt. Add flour mixture to browned butter mixture, and fold in until incorporated. Fold in ½ cup (75 grams) toffee bits. Press dough into bottom of prepared pan.
- 4.** Bake until golden and set, 20 to 22 minutes. Let cool completely on a wire rack.
- 5.** In a microwave-safe bowl, heat chocolate chips on high in 30-second intervals, stirring between each, until melted and smooth. Using an offset spatula, spread melted chocolate over cooled crust. Top with remaining 3 tablespoons (32 grams) toffee bits. Freeze until chocolate is set, about 30 minutes.
- 6.** Using excess parchment as handles, remove from pan, and cut into triangles. Sprinkle with sea salt, if desired. 🍪



SIGNED, SEALED, >>> *DELIVERED*

DON'T LET DISTANCE KEEP YOU FROM SHARING HOMEMADE TREATS WITH LOVED ONES THIS HOLIDAY SEASON. FOLLOW OUR GUIDE ON HOW TO MAIL YOUR COOKIES TO ENSURE THEY ARRIVE IN PERFECT FORM.

BY KYLE GRACE MILLS

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / STYLING BY MARY BETH JONES

STEP ONE: PROTECT THE COOKIES.

If your cookie is covered in sugar, icing, or another adornment, use plastic bags, muffin or cupcake liners, plastic wrap, or foil to wrap cookies individually or in stacks of three or four. This will keep your toppings from falling off or smudging. There is no need to wrap sturdier, unadorned cookies, like gingerbread or biscotti. Simply stack or pack in a tight line once in the cookie tin.

STEP TWO: PLACE THE COOKIES.

Because it is lightweight yet durable, we like to mail cookies in a tin container. Place a small layer of bubble wrap on the bottom of your tin for insulation. Cover the bubble wrap with a sheet of wax or parchment paper. Pack cookies tightly into the tin, filling any excess space with crumpled wax paper or bubble wrap. You want your cookies to have no room to wiggle around in the tin. Place another layer of parchment paper on top of the cookies, followed by a final sheet of bubble wrap. Cover your tin with the top, and tape it down.

STEP THREE: PACKAGE THE COOKIES.

Select a box that is slightly larger than your cookie tin, ideally one that can give two inches of insulation on all sides around the tin. Use packing peanuts, bubble wrap, or brown packing paper to stuff a nice 2-inch layer in the bottom of your box. Place your cookie tin in the center of the box, and fill up any remaining space with more packing peanuts, bubble wrap, or packing paper. Your tin should fit snugly in the middle of the box with no space to move around. Tightly tape your box shut. Bonus points: Slap a “fragile” sticker onto your package so that handlers know your box contains precious cargo.

STEP FOUR: SHIP THE COOKIES.

Choose priority mail or two-day shipping to ensure your loved ones receive the freshest cookies. If you know the cookies will stay relatively fresh for a week, you can go with regular five-day shipping; just double-check with your carrier service to make sure they can get your cookies to the intended recipient in time. 📦

The recipe titles labeled 📦 with in this issue are the cookies that work best for mailing domestically.



MATERIALS TO HAVE ON HAND

- Cookie tin
- Plastic wrap
- Foil
- Plastic bags
- Cupcake liners
- Wax paper
- Parchment paper
- Bubble wrap
- Packing peanuts
- Brown packing paper
- Packing tape
- Shipping box

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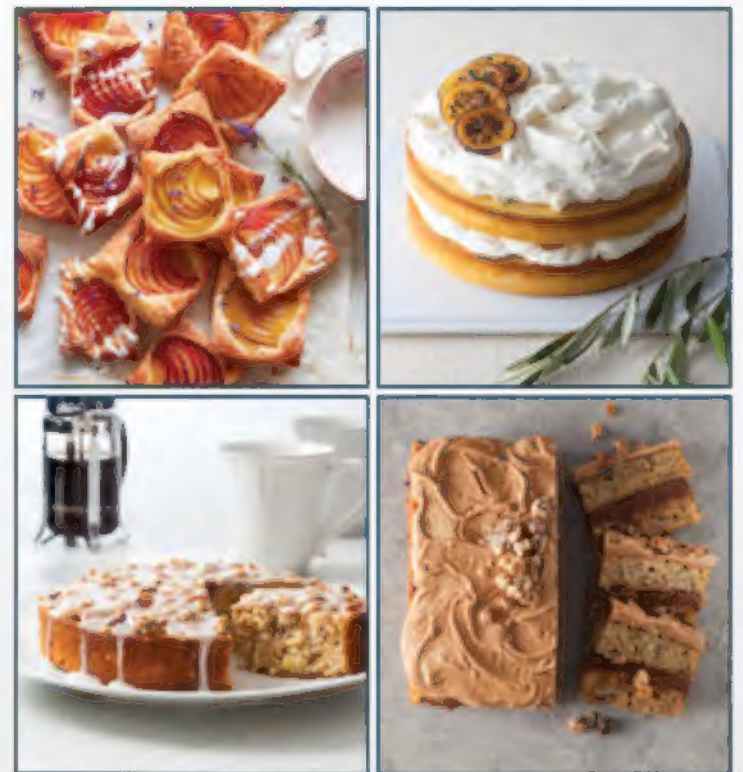
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